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THE NATIONAL PROVISIONER

DECEMBER 16 • 1944

Leading Publication in the Meat Packing and Allied Industries Since 1891

S. OPPENHEIMER & CO., INC.

NEW YORK, U. S. A.

Established 1868

WELLINGTON, NEW ZEALAND

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Season's Greetings

*to our friends
in the Armed Forces
and at home*

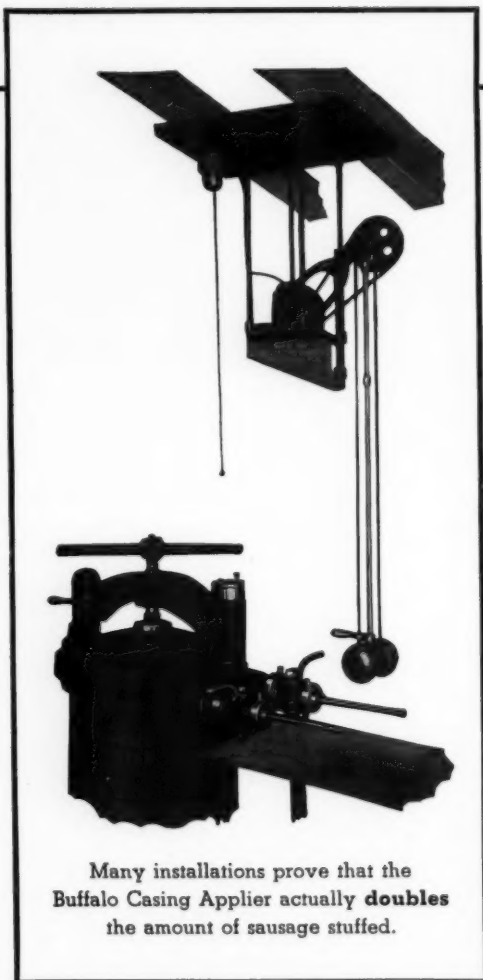
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The Casing Applier is easily mounted to the ceiling and, when not in use, is raised out of the way.

Our catalog describes and illustrates the Casing Applier in detail. Shall we send you a free copy?

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**QUALITY SAUSAGE
MAKING MACHINERY**



Car Icing* the MODERN way...with VILTER PAKICE Briquettes

SAVES MANPOWER, TIME, LABOR, ICE COSTS



A prominent mid-western meat packing concern formerly used 25 men for icing cars. When they replaced natural ice with a 120 ton PakIce plant, they were able to transfer 17 men to other duties. And the remaining 8 men did the job in 4 hours less time.

Manpower saving is only ONE of many Vilter PakIce advantages. PakIce equipment requires less space, less operating attention, lower operating and total cost. It makes car icing a simple job, yet provides better refrigeration.

PakIce Briquettes, with their ovoid shape, are much more efficient than other

forms of ice. Because of their scientific shape, they have a minimum of contact points, assuring greater exposed surface for free passage of air. Thus they provide lower temperatures much faster, and at lower cost.

Let us tell you how Vilter PakIce will PAY FOR ITSELF in your car icing operations! Write for complete details.

*Above — a large car icing operation in which Vilter PakIce Briquettes flow freely from convenient storage bins into movable buckets for quick transfer into car bunkers.



THE VILTER MFG. COMPANY

MILWAUKEE, WISCONSIN

BRANCH OFFICES AND DISTRIBUTORS IN PRINCIPAL CITIES

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THE NATIONAL PROVISIONER

Volume 111

DECEMBER 16, 1944

Number 25

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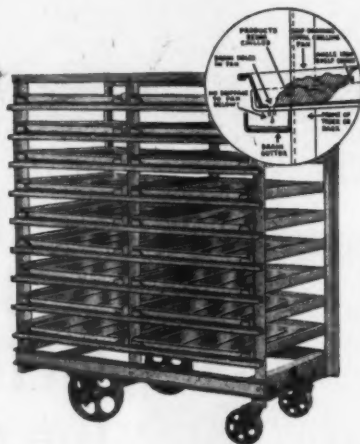
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163 SLATS



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SANITARY
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122
CATTLE HEAD
INSPECTION



103 SAUSAGE MEAT



30 YEARS OF SERVING THE MEAT INDUSTRY

The National Provisioner—December 16, 1944

Trucks by Globe

with fewer workers

One-Man Barrel Truck

Annual self-loading and unloading one-man barrel truck provides the simplest, safest and surest method of handling barrels and similar containers. It fits barrels, drums or kegs snugly against each other. It also may be used for boxes and is so easy to operate even a girl can operate it. Globe Barrel Trucks nest in small space. They make handling easy and leave the aisle accessible for stenciling sides or ends. Write for complete details.



123 BEEF PAUNCH



12 POULTRY DEFROSTING
TANK TRUCK

These sturdy, fast and practical Globe trucks are easy to maneuver, easy to clean, long-lasting and economical to use. They'll work for you indefinitely and save vital manpower by picking up valuable minutes all along the line. Strong . . . compact . . . perfectly balanced . . . with rounded corners, welded seams and large floor-saver wheels . . . they are Globe's scientifically engineered answer to your product handling problem.

For 30 years we at Globe have been building trucks for the meat industry. We offer an assortment of more than 250 different models for you to choose from. More packers use Globe trucks than any others. This we consider ample proof that we have the experience and the "know how" to furnish *exactly the right truck for every job.*

Tell us what you need. Only a few of our standard trucks are shown here. If we haven't got what you want, we'll make it for you!

THE GLOBE COMPANY

1000 S. PRINCETON AVENUE

CHICAGO 9, ILLINOIS

PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

To keep your meat products at peak quality and *weight*, to minimize shrinkage and spoilage—you need properly cooled and conditioned air. Modern, automatic G-E refrigeration equipment will do the job... Start planning now for your postwar installations.



Built for long life and dependable service ... the G-E "Scotch Giant"

Sizes from $\frac{1}{4}$ to 125 hp.

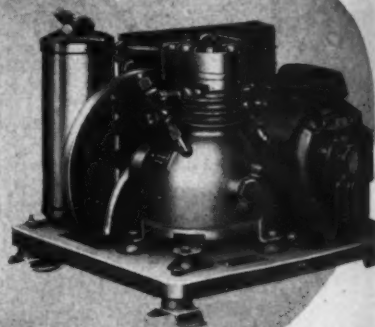
G-E design . . . G-E manufacture . . . G-E testing . . . tell the long-service-life story of G-E "Scotch Giant" Condensing Units—the heart of efficient commercial refrigeration systems.

G-E design means the *right* selection and use of raw materials . . . *positive*, reliable lubrication . . . *coordinated* engineering of the entire unit.

G-E manufacture means precision machining . . . painstaking craftsmanship . . . progressive production methods.

G-E testing means hundreds of routine inspections of parts . . . plus factory "run-in" tests on every "Scotch Giant."

Here are convincing reasons for the long life of G-E "Scotch Giants" in commercial refrigeration service—reasons to remember when you plan postwar refrigeration installations. Remember, too, that there are three



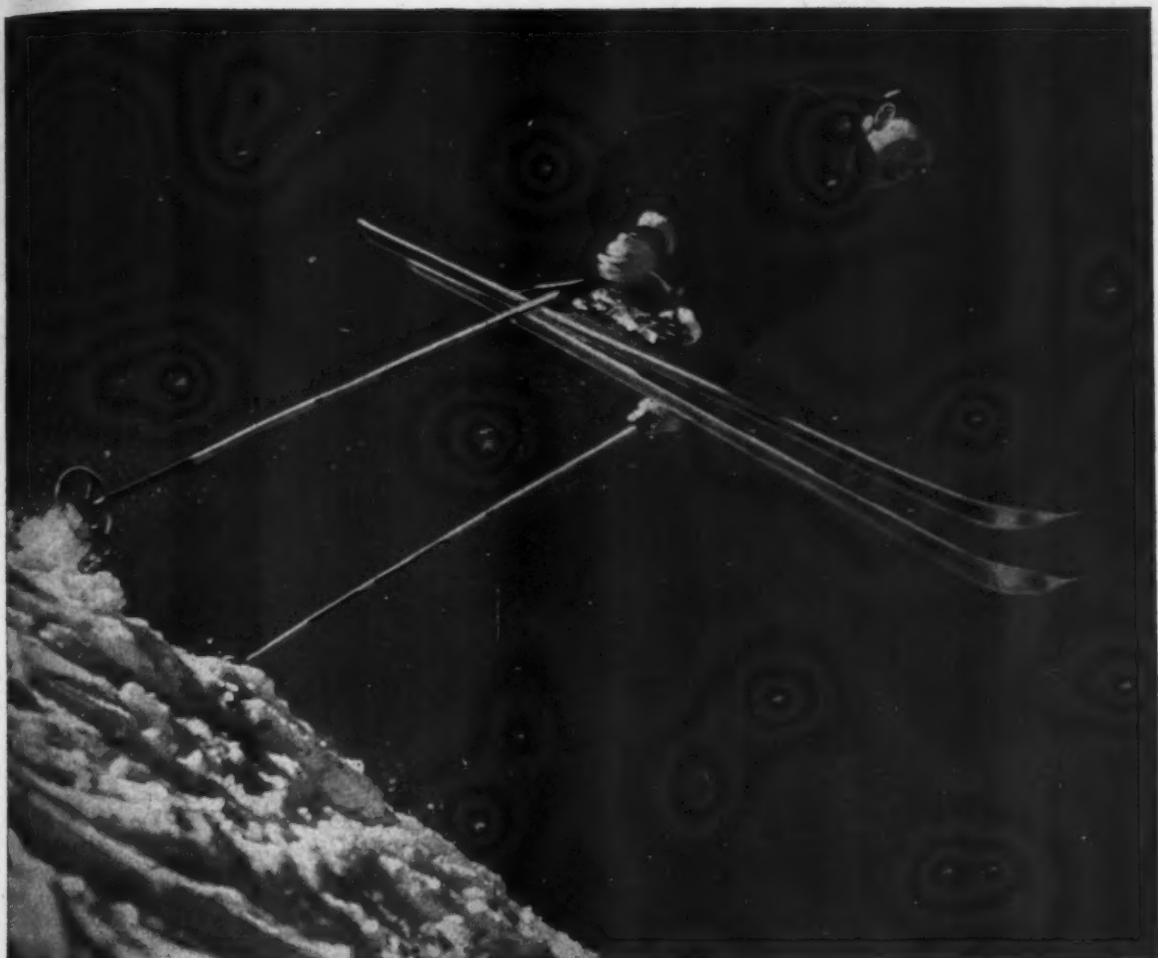
points that add up to "LOW OWNING COST"—low maintenance cost, low operating cost, long service life. You get all three when you use G-E.

General Electric Company, Air Conditioning and Commercial Refrigeration Divisions, Section 48212, Bloomfield, N.J.

☆ BUY WAR BONDS ☆

GENERAL ELECTRIC

Hear the General Electric Radio Programs: The "G-E ALL-GIRL ORCHESTRA," Sundays 10 p. m., EWT, NBC... "THE WORLD TODAY" News, Every Weekday, 6:45 p. m., EWT, CBS



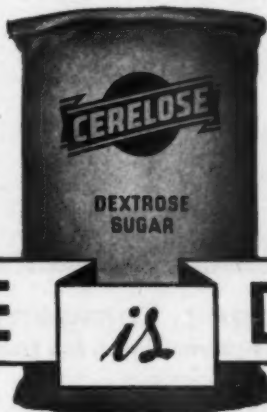
BALANCE!

Skiing calls for lightning-like decision — prompt action — perfect teamwork of mind and muscle.

Teamwork between producer, processor and distributor helped make consumers recognize the value of dextrose sugar as an important source of energy.

As the interesting advertising of dextrose continues, you can rest assured that public demand for foods "rich in dextrose" will increase as more and more people understand that *dextrose on the label means food energy in the product.*

Dextrose advertising appears regularly in leading national magazines; millions listen to dextrose radio advertising. That's why intelligent, nutrition-minded Americans prefer foods made with dextrose sugar.



Tune in STAGE DOOR CANTEN

Every Friday 10:30 to 11:00 P.M., E.W.T.
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CORN PRODUCTS SALES COMPANY
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CERELOSE

is

DEXTROSE

Dripping wet, Patapar keeps its strength and beauty



This sheet of Patapar* Vegetable Parchment was soaked in water for hours. Then out it came, intact—displaying all its original lustre and distinctive texture. Even when boiled Patapar keeps its strength and beauty.

Patapar resists grease, too

Grease or oil can be left on Patapar without penetrating.

Wrapped in Patapar, products with high grease content are kept fresh and appetizing.

179 types

Patapar is produced in many types or variations to fill a wide range of needs. For example, some types of Patapar are airtight. Other types are made for products which must have wrappers that allow them to "breathe". There are types to meet varying requirements of wet-strength, grease-proofness, opaqueness. All in all, 179 different types of Patapar have been perfected.

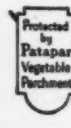
A few of Patapar's many uses

As a packaging material Patapar protects butter, meats, fish, cheese, ice cream, shortening. It is used for milk can gaskets, bottle hoods, box and can liners, bulk packaging units and for literally thousands of other purposes.

Complete printing service

Patapar's rich distinctive texture lends added beauty to the colorful effects of printing. Our plants are equipped with complete facilities for printing Patapar in one or more colors by letterpress or offset lithography.

Patapar Keymark



This little keymark is the nationally advertised symbol of wrapper protection. It can be included on printed Patapar at no extra cost. On your wrappers, it tells

customers that you are giving your product the best possible wrapper protection.

* Reg. U. S. Pat. Off.

Paterson Parchment Paper Company, Bristol, Pennsylvania

West Coast Plant: 340 Bryant Street, San Francisco 7, California

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111 West Washington Street, Chicago 2, Ill.

Headquarters for Vegetable Parchment since 1885



MERRY CHRISTMAS



With another mile post in sight and another year beckoning us with its hopes and opportunities for service, we stop a moment to reflect upon our pleasant relations of the year about to close and to take note of the good friends about us. Therefore, we wish you a Merry Christmas and a New Year filled with happiness and success.

BUY WAR BONDS

THE ALLBRIGHT-NELL CO.

PORK SAUSAGE Is Just Naturally Our Favorite Dish



And Armour's Hog and Sheep Casings Help Give It the Flavor They Like Best!

Here are Mrs. Consumer and family—the folks who finally spell success or failure for any food product! And they like pork sausage—they eat up millions of dollars worth every year! Whether Mrs. Consumer likes your pork sausage depends entirely on its qualities—qualities her family likes and demands. First of all, they want flavor—the juicy, mouth-watering flavor that has made pork sausage America's favorite. And Armour's Hog and Sheep Casings are *naturally* excellent protectors of your sausage's goodness. Second, Mrs. Consumer insists on appetizing appearance. And Armour's Casings have the resiliency and uniformity to cling tightly to your sausages, giving them attractive, well-filled appearance at all times. Your nearest Armour Branch or Plant will give you the utmost assistance in providing you with these fine, natural casings within the limits of the available supply.

—ARMOUR and Company—

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MAXIMUMS ON ALL BARROWS AND GILTS, \$14.75 AT CHICAGO

Ceiling prices for live hogs at various terminal markets, interior markets and buying stations, as listed in MPR 469, now apply to all live barrows and gilts, regardless of weight, but not to sows, stags and boars. Maximums for the latter classes are 75c below the barrow-gilt ceilings at the different markets.

In making the ceilings on light weight hogs applicable to all weights of barrows and gilts this week in Amendment 11 to MPR 469, the Office of Price Administration announced that the basic ceiling for all barrows and gilts will be \$14.75, Chicago basis. The amendment became effective December 13.

OPA said that in making the maximums for sows, stags and boars 75c per cwt. under those for barrows and gilts it was carrying out the usual relationship for these classes of hogs compared with the lighter weights.

Formerly, all hogs weighing over 270 lbs. (barrows, gilts, sows, stags and boars) had a ceiling of \$14 per cwt., Chicago basis, compared with \$14.75 per cwt. for barrows and gilts weighing under 270 lbs.

OPA said price differentials were originally established on May 15, 1944, because of the shortage of corn and a general adverse feed picture. The discontinuance of the discount for heavier-weight hogs follows the harvesting of a record corn crop this year and a satisfactory improvement in the supply of other types of feed.

OPA stated that the effect of this week's action will be that farmers may feed hogs to heavier weights without the fear of a discount. OPA said that this should result in a greater volume of pork and lard from the hogs now on hand. At present, the demands for pork products and lard by government procurement agencies are extremely high, and the shortage of this class of product for civilians is being felt nationally.

The action may also encourage more even marketing of hogs by farmers. Without weight limitations and with adequate feed supplies, a farmer can hold back his hogs for a limited time if market gluts develop.

DEHYDRATORS TO MEET

The National Dehydrators Association will hold its annual meeting in the Sherman hotel, Chicago, on February 6. A general session is scheduled for the morning, followed by a business meeting in the afternoon and a dinner in honor of the newly-elected officers in the evening. Directors of the association will hold a dinner meeting on February 4.

OPA HAS A NEW BEEF PLAN FOR VINSON

Price Administrator Chester Bowles is reported to be supporting his recommendation of a new plan (the fifth?) to alleviate the beef situation with a warning to Fred M. Vinson, director of economic stabilization, that unless action is taken soon the whole beef price structure may disintegrate. It is reported that the plan may call for enforceable cattle ceilings, allocation of cattle by grades and a change in the subsidy system to require grade segregation in reports and stricter and more enforceable subsidy rules.

It is understood that threats of a retail tie-up in the New York area (see page 14) have played a part in stimulating OPA action.

Earlier in the week there were rumors that the new plan might call for a flat ceiling for all classes of beef animals, but later reports indicated that the proposal might include an extension of the maximum-minimum price ranges now in use, but with penalties other than loss of subsidy for non-compliance.

Some sources suggest that the program would be on a drove compliance basis. That is, a slaughterer would be permitted to exceed ceilings on individual animals if he could balance his monthly permitted total by buying in lower grade animals in sufficient numbers to compensate, and to come within prescribed monthly quotas. If he exceeded his aggregate he would be subject to enforcement action and penalties.

Although the usual atmosphere of mystery surrounds the plan, there were some indications that it would be opposed, as have been similar proposals in the past, by the War Food Administration.

No Relief in Sight on Manpower Situation

Hard-pressed meat plants which are stretching available manpower to maintain operations at a high level are apparently going to have to work out their own salvation without relying on Washington for any direct assistance, a spokesman for the industry stated this week.

Although local WFA offices were instructed several weeks ago to gather reports on the industry's manpower situation in various meat packing centers, no word of direct action designed to ease the labor pinch has been forthcoming from the nation's capital.

RATH VOLUME AND TAX PAYMENTS UP AS EARNINGS FALL

RATH PACKING CO. of Waterloo, Ia., paid out more in federal and state taxes in the fiscal year ended October 28, 1944, and net earnings fell off slightly to \$1,821,667 compared with



R. A. RATH



J. W. RATH

\$1,873,677 in 1943, even though the number of livestock handled and sales tonnage were somewhat larger than in the preceding year. According to the annual report to the stockholders by John W. Rath, chairman of the board, and R. A. Rath, president, the total number of animals slaughtered during the fiscal year was 2,818,563, an increase of 186,930 head over the preceding year. Total tonnage of product exceeded 1943 by more than 20,000,000 lbs. Dollar sales during the year amounted to \$118,893,193.

Increased production was achieved, in spite of a further decline in the number of employees from the 5,695 employed on October 30, 1943, by working additional overtime. There are now 2,540 former Rath workers in the armed forces.

Owing to the shortage of help the firm has not been able to operate its new beef house (see THE NATIONAL PROVISIONER of June 3, page 12) to its full capacity, but production in the department will be increased when more men are available.

Rath has given preference to government requirements for its products, which has made it difficult to meet civilian demand. However, the good will of customers and the firm's position as a national distributor have been maintained by a system of allocation adopted by the company.

Federal and state income taxes were reported at \$1,054,000 and federal excess profits tax, minus post-war refund of \$167,000, at \$1,503,000.

The firm's balance sheet, as of Octo-

(Continued on page 21.)



COMBATING ALGAE AND SCALE IN THE REFRIGERATING SYSTEM

THE meat packing industry, with its elaborate refrigerating systems, its miles of pipe and its tremendous gallonages of water consumed for cooling purposes, must contend continually with the problem of algae and scale control. There is nothing dramatic about the accumulation of algae and scale. The process occurs insidiously, and may escape notice; yet losses in operating efficiency from these causes may exceed those caused by more obvious troubles, such as mechanical malfunctioning or breakdown.

Temperature control is a paramount factor in the production of meat products of uniform quality. Low temperature is necessary not only to preserve food products but to improve tenderness and flavor. Control over temperature prevents losses, and assures the continued production of meat products of highest quality.

Efficient refrigeration depends largely on a uniform rate of evaporation of the refrigerant in the low side of the refrigerating system. Water cooled condensers are usually employed for this purpose. Since the water circulated through the condensers is reused many times, it is common practice to expose it to the air to cool it by evaporation before it returns to the condenser tubes. A water spray tower is frequently used as the method of heat transfer.

Cooling Tower Nemesis

The unimpeded circulation of water through the cooling tower, the condenser tubes, the piping system and the condenser water pumps is of vital importance in assuring efficient, uniform refrigeration. Since the growth of algae may disrupt the circulation of water through the cooling tower, and since algae debris may enter the condenser tubes, block the pipes and choke the

condenser water pumps, algae control is of direct consequence in the trouble-free operation of the refrigerating system as a whole.

Algae are living plant organisms, closely associated with the bacteria biologically, although they do not share the disease-producing characteristics of some members of the bacteria family. They exist in single celled and multicellular forms. Highly adaptable, they are found growing on the surface of the ground, on the bark of trees, on rocks—even underground. They do not seem to be limited by climate, since they thrive in the Arctic Circle as well as in the darkness and warmth of condenser tubes. Tenacious in habit, they are frequently found on rocks incessantly pounded by heavy surf. It is not surprising, therefore, that the most vigorous scraping and scrubbing fails to remove them completely.

Although there are many species of these plants, it is the blue-green algae (cyanophyceae) which commonly affect the efficiency of cooling systems. They are characterized by the development of a slimy substance which protects them from unfavorable temperature conditions, and against removal by abrasion. While the blue-green algae prefer warm weather, sunlight and suitable food, they can live for a long time under the most unfavorable conditions. When warm weather comes, they multiply with great rapidity, forming extensive masses covering troughs, spouts and weirs of the cooling tower with dense, felt-like layers.

By **RAY SANDERS**

Vice President and General Manager,
Turco Products, Inc.

Attempts to control algae by mechanical removal are doomed to failure. Even assuming that every algae colony could be removed from the cooling system, reinfection would occur immediately, since algae filaments are carried by all local water supplies. As filaments introduced in this manner fasten themselves to various surfaces of the cooling system, new algae colonies are quickly formed. In warm weather a tower apparently free of the plants may be choked with algae in a remarkably short time.

Colonies Develop Immunity

Chemical research in the problems of algae control revealed that the addition of certain substances to the cooling water resulted in the initial destruction of the plants. However, after several months large algae colonies developed again even though the water was being consistently treated with the algicide compound. The concentration of the compound was therefore increased, with results which were temporarily favorable. In time, however, abundant algae growth developed, in spite of the use of an increased concentration of algicide. Progressive increases in the dosage of algicide, to the highest practical limit, produced the same disappointing results; the growth of algae was temporarily arrested, but in every instance the algae resumed their growth, despite the consistent use of chemicals intended to control them.

It has been mentioned before that algae are exceedingly adaptable. It appears that they are capable of developing a tolerance to chemicals which on first contact are destructive. More than that, they are capable of building up a resistance to increasing concentrations of these chemicals. This behavior may be compared to that of a drug addict

who can absorb dosages of morphine which would be fatal to a non-addict.

An understanding of the life processes of algae was necessary before a completely successful controlling treatment could be developed. Research revealed several compounds, entirely different in chemical composition, which were destructive to algae. The plants were able to build up an immunity to each of these compounds individually. It was found, however, that if these compounds were added to the cooling water alternately, the growth of algae was permanently inhibited. The plants are able to adapt themselves to a particular toxic condition, but are unable to survive abruptly changing toxic conditions.

Algicidal Compounds

For practical purposes, two algicidal compounds were developed. One depends on sulphates and silicofluorides for its action. The other makes use of pentachlorophenol and cresylic acid. Both possess high toxicity for algae in extremely low concentrations. The treatment is begun with either compound, and continued until signs of algae resistance appear. The use of the second compound is then immediately initiated. The cycle continues indefinitely, and assures complete control of algae in all parts of the cooling system, at very low cost, and without the need for increasing the effective dosage. Daily treatment of the cooling water with one pound of the algicide for every thousand gallons of circulating water is sufficient to assure algae control.

Increased cooling system efficiency is not the only benefit which may be derived from algae control. Like most plant forms, algae build up starches by the process of photosynthesis, a by-product of which is the release of oxygen in considerable quantities. In cooling systems, algae infestation is heavi-

est immediately above the surface of the water. Gaseous bubbles will be noted in the water at the boundary where the algae colony meets the water. The gas is oxygen. Algae saturate the water with more oxygen than it can absorb from the air (which contains only 20 per cent of oxygen). The oxygen-saturated water accelerates the rusting and corrosion of steel pipes, reducing their service life. A measurable retardation in the corrosion of steel equipment will be gained as a result of algae control.

Frequent inspections of the cooling system should be made, so that the algicidal treatment will be changed as often as necessary. Dead algae should be wiped off at monthly or bi-monthly intervals by sweeping an ordinary broom over the troughs. If there is doubt as to whether the algae are dead or alive, pass a finger over the algae infested wood. If a slimy sensation is experienced, the algae are alive. If the surface feels rough to the touch, the algae are dead.

Problem of Scale Control

Loss of heat transfer capacity as a result of hard water scale formation is one of the basic problems of cooling system maintenance. Hard water scale within the condenser tubes acts like an insulating blanket which prevents the cooling water from taking effect in maintaining the rate of evaporation of the refrigerant. The purpose of an elaborate water cooling system may therefore be defeated. Scale and soil accumulations within the system result in the development of excessive condensing pressures. Such excessive pressures increase power consumption and reduce refrigerating plant capacity.

Removal of scale by manual means at regular intervals, involving disassembly of the equipment, is costly and time-



INJECTING COMPOUND

Convenient method for metering scale controlling compound into cooling water. One pint of compound is put into system for every thousand gallons of water.

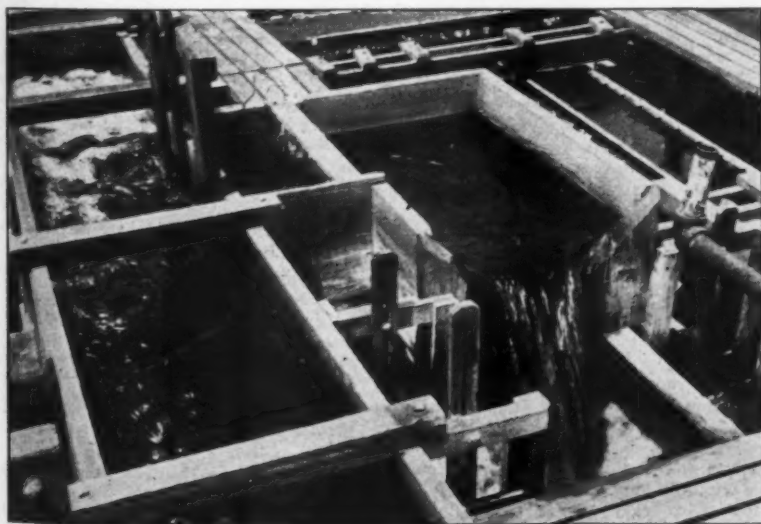
consuming. The effect on the quality of the meat as a result of inefficient refrigeration in the intervals between manual cleaning must also be considered. Fluctuations in the temperature of the cooling water produce equivalent fluctuations in the quality of the product. The logical approach to scale control is not in the occasional removal of scale by manual means, but in the consistent treatment of the cooling water to prevent the depositing of scale on the heat transfer surfaces.

All natural waters contain minerals in solution. The minerals responsible for scale are classified by the chemist as "encrusting solids." These consist largely of calcium compounds, and to a lesser extent of magnesium compounds. These are the substances largely responsible for water hardness. The precipitation of calcium and magnesium salts, either through evaporation or as a result of the application of heat, causes scale formation. Both of these factors are operative in any system in which water is exposed to the air to induce heat loss by evaporation. Unless proper methods are adopted to control scale formation, this condition may be expected to be a source of chronic maintenance troubles.

Scale Prevention

As in the case of algae control, the logical approach to scale control is not periodic mechanical removal of scale, but the treatment of the cooling water to prevent scale from adhering. Chemicals are available which combine with the scale-forming constituents in water,

(Continued on page 31.)



WHERE ALGAE TEND TO ACCUMULATE

Favorite nesting ground for algae colonies is cooling tower such as that shown here, with its complicated arrangement of weirs, gates, troughs and cascades. Efficient cooling depends upon unimpeded circulation of water through these channels.

Tempest Swirls Around New York Meat Situation as Dealers Plan Shutdown

ALMOST everyone connected with the meat trade in the New York metropolitan area—retailers, slaughterers, processors, national and local government agencies and labor unions—appeared to be pointing a finger (or fingers and thumb) at someone else this week in a general outcry against the cattle ceiling setup, short beef supplies, above-ceiling beef prices, set-aside requirements and price and distribution restrictions in general.

As of this weekend it appeared possible that some thousands of retail meat stores in New York will shut down for an indefinite holiday beginning December 25 "until OPA regulations are adjusted." The retailers contend that unworkable and unfair regulations are being enforced strictly against them, but not in other cities, resulting in diversion of meat from New York. They also complain that the absence of definite cattle ceilings, and the fact that beef maximums were based on a lower level of cattle prices, have caused a squeeze in beef prices felt by themselves.

Any stores not closing will be patrolled by an "enforcement committee," who will aim at spotting violations of OPA rules. The dealers believe this will be a simple matter.

At the mass meeting at which the retailers voted to strike, City Councilman Michael Quill, representing members of the CIO, urged them to negotiate instead, and later charged that the proposed shutdown was the "brain child" of large packing companies seeking to destroy the OPA and the whole price stabilization structure.

Executives Deny Charge

This assertion was at once denied by local and national officials of Armour and Company, Swift & Company and the Cudahy Packing Co.

George A. Eastwood, Armour president, declared that "our company has and will continue to support the war effort to the limit of its energy and resources. The company has at all times carried out its obligations and responsibilities under OPA and other wartime regulations and will continue to do so. Armour and Company has more to lose by inflation than it could possibly gain."

G. E. Mitchell, district manager of Swift, said that his company "is not in the retail business and has no connection either directly or indirectly with the proposed closing of retail markets."

After a meeting with Mayor F. H. LaGuardia, representatives of the meat packing industry held out some hope that the meat supply situation in the New York area will be relieved somewhat after January 1 as marketings of fed cattle increase.

Both AF of L and CIO meat trade

unions appear to be supporting a less drastic policy than the shutdown planned by the retail operators.

Daniel P. Wooley, regional OPA administrator, declared that his office will seek an adjustment with the dealers before December 25, and then followed this up with an answer to slaughterers' claims that they are forced to operate at a loss under OPA price ceilings. He said:

Statement by Wooley

"Some beef slaughterers in the New York area state that they are forced into unbearable losses when they sell beef at OPA ceilings because their live cattle cost them substantially higher than the maximums in the stabilization range. There is no denying that such slaughterers do incur very substantial losses when they insist on buying cattle considerably above the maximums of the stabilization range.

"Information available to us indicates that the beef industry as a whole is not currently incurring these heavy losses because on an average basis over the country beef slaughterers are buying their cattle substantially below the maximums of the stabilization range.

"Many of the New York slaughterers have such high cattle costs because they persist in buying and slaughtering chiefly good and choice cattle. These grades of cattle are extremely scarce and have been selling in many markets at prices above the maximums of the stabilization range, while at the same time commercial and lower grade cattle have been selling substantially below the maximums of the stabilization range and frequently have been selling in volume below the minimums of the stabilization range. . . .

"During the past several months these figures indicate that the beef slaughtering industry has been buying cattle on an average basis 10 to 25c per live cwt. over the floor. Stated differently this means the industry is averaging to buy cattle at from 85 cents to \$1.15 under the maximums of the stabilization range."

Over in New Jersey, where slaughterers last week were threatening to close their plants, the situation appeared to be in the "simmering" stage. A fifth independent slaughtering plant in New Jersey closed this week, but one of those previously shut down reopened under a lease arrangement whereby several killers were carrying on limited operations.

A delegation of New Jersey slaughterers, retailers and labor representatives, who visited Washington last week to seek a remedy for their situation, reported that they "came home with many promises but no solution."

REORGANIZATION OF WFA IS ANNOUNCED FOR FIRST OF YEAR

The Office of Distribution and the Office of Production of the War Food Administration are being abolished and three new offices are to be established, each to be headed by a director, according to an announcement this weekend by the War Food Administrator. The change will take place January 1, 1945. The new offices to be created are the Office of Basic Commodities, the Office of Marketing Services and the Office of Supply.

The reorganization calls for the following changes of interest to meat packers:

To the new Office of Marketing Services, which until further notice is to be headed by Lee Marshall, are transferred the functions of the Office of Distribution relating (a) to the regulatory, inspection, and service statutes; (b) to maximum price and rationing regulations; (c) to school lunch and direct distribution programs under Section 32; (d) to the compliance activities of the compliance branch; (e) to the contact work with food industries and other activities of the industry operations branch; (f) to the activities of the marketing facilities branch; (g) to the activities of the marketing reports division; (h) to the civilian food requirements work of the civilian food requirements branch; (i) to the activities of the Nutrition Program Branch; (j) to the activities of the distribution planning branch (except its price support and subsidy activities); and (k) to activities relating to the formulation, administration and enforcement

(Continued on page 28.)

At midweek the New Jersey Slaughterers Association had not yet decided what type of mass action to take in the situation. A. Insel, president of the association, recommended that the subsidies now paid to packers should be increased and paid directly to the farmers. The group is also demanding that OPA place flat dollars-and-cents ceilings on live cattle. Mr. Insel said the New Jersey association would be satisfied with something along the lines of the Canadian plan, operating on a cost-plus basis.

Although the Philadelphia meat supply is short, and indications point to an even tighter situation, packers there do not foresee any shutdown in meat plants or stores. They do, however, hope that WFA and OPA officials will make some adjustments in live cattle prices to enable them to come out even on costs.

George A. Casey of John J. Felin & Co. told the Provisioner that flat ceiling prices should be established on cattle immediately to stamp out black market operations. "As long as we have flat retail ceilings on meat and none on live cattle, there is no profit for the legitimate slaughterer," he declared.

New Developments in— NON-SLIP FLOORS

By HARRY E. GAVEY
Swift & Company, Chicago



FIRM FOOTING ESSENTIAL TO WORKERS

As indicated in this photo, taken in a hog and cattle slaughtering and dressing department, meat plant employees require the surest possible footing in order to do their work efficiently. Proper treatment of floor surfaces is an important step toward this goal.

THE prevention of slips and falls on floors is a problem that is constantly with us. It is a broad field and we are constantly on the alert for any possible improvement.

Wood and concrete constitute the two basic floors—all other names such as industrial asphalt, industrial asphalt planking, brick pavers with abrasives and non-skid materials are floor coverings.

Plants are conscious of the problem of reducing injuries from slips and falls in various types of buildings. Each hazardous condition has to be met when it develops. For instance, a wood floor in a wet department becomes slippery even where regular and thorough janitor service prevails.

In packing plants some relief can be accomplished by one of the following steps:

- 1.—Sprinkle loose salt on clean floors.
- 2.—Apply strips of metal safety plates on approaches to scales, doorways, docks, etc.
- 3.—Cover portions of the floor in areas where traffic is the heaviest; i.e., aisles, walkways, etc., with slate-coated or mineral coated roofing paper. This has been found to be very effective in preventing slips and falls. However, if subjected to rough usage and hot water, it soon disintegrates and has to be replaced. Applying the proverb, "The cost of accidents is always greater than the cost of prevention," it would seem to be good business to replace it as often as

the occasion requires. Abrasive floor paints are being developed which may overcome these objections.

Wood floors can be covered with industrial asphalt flooring, brick or concrete, thereby reducing the slipping hazard.

Industrial asphalt flooring is satisfactory in some departments. When wet, it is slippery to rubber-soled or rubber-heeled shoes. It will not stand up under fats, grease or blood.

Industrial asphalt planking has proved to be very satisfactory in warehouses, docks, runways, ramps, etc.

Non-skid paving brick has been improved to a point where it is accepted by industry as the best non-slip floor covering for general use. It appears that the new non-skid brick stands out above the other types of brick from a safety standpoint.

In the departments where the floor was of the old style brick and subjected to grease, hot water and rough usage, the bricks wore hollow in places, causing a slipping hazard. When these old floors are replaced with the new non-

The accompanying paper by Mr. Gavey was given in connection with the recent annual meeting of the meat packing, tanning and leather industries section of the National Safety Council. Additional safety material presented at this meeting will be published in forthcoming issues.

skid brick and subjected to the same treatment, i.e., water and grease, there is a noticeable improvement in the gripping qualities. It gives the employee a sense of security; he can walk across the floor with confidence.

This non-skid brick has an intermix of iron ore which is fused during the baking process providing iron particles to be present throughout the entire body of the brick and regardless of how deeply it becomes worn, the non-slip qualities remain.

Concrete floors are satisfactory in departments where they are kept dry and free of fats, grease and hot water. A good slip-proof surface can be obtained by troweling into the cement finish carborundum or aloxite chips. The only unsatisfactory aspect in this floor finish is the fact that it will disintegrate or wear to a point below the finish where the abrasive chips no longer are present. The cost of a floor of this kind is high but careful planning of walkways will keep down the total expense.

Sawdust Gives Poor Footing

Sawdust is used by some plants for sanitary purposes. It has to be changed frequently and causes a wood floor to become very slippery. Extreme caution and sure-footedness are necessary to prevent falls. Proper footwear helps.

The following is a quotation from the U. S. Department of Labor Pamphlet, *Slaughtering and Meat Packing, The Control of Accidents*:

"Floors in sections which require frequent flushing or washing can be made of various materials but a vitreous tile with some abrasive ingrained has been found to be most practical from both safety and durability angles. Some of the larger companies in this industry now use only such tile. A hard tile, preferably with a vertical grain, stands up well under hard usage, does not become too slippery for safety under average circumstances, allows practically no absorption, and has the approval of the Department of Agriculture. Too, this type of tile can be used in resurfacing worn floors at less expense, usually, than the normal cost of new floors, and the expense of cleaning, drying or non-slip compounds is obviated.

"On existing smooth floors, the best procedure is to keep the floor as dry as possible, mopping it up when it becomes wet. Where it cannot be kept dry, soda and salt on the floor will act as good non-slipping agents.

"Non-skid boots, also, have been found very useful under these condi-

tions. Boots having tire cord soles and metal toe caps are most effective.

"Slipping hazards increase when bits of scrap meat or bone, small pieces of ice, spots of grease, or other such refuse common around slaughtering and packing plants, are dropped and allowed to remain on floors in the work areas. Workers must be taught to watch for such accident spillage and clean it up immediately and spillage should be minimized by avoiding overloaded scrap carts and cans."

The following is an excerpt from reports of the Safety Engineering Exchange session at the 1941 National Safety Congress:

QUESTION—What types of footwear

are most effective in preventing slipping accidents?

ANSWER—I know of no types of footwear that are particularly and especially designed to cut down slipping. In a general way, the properly shod foot, with proper soles and heels, is the best from the standpoint of anti-slipperiness; and that means that in oil the ordinary rubber heel or sole will not do. If you have a condition where you do not want to use leather, the synthetic rubbers that are oil-resistant must be used.

Various types of shoes and heels have been used which incorporate it, either through the fabric being built in exactly as it is built into a cord tire or through

a composition sole carrying abrasive material to cut down the slipperiness. That is entirely practical and feasible.

The best answer is to have your footwear in good shape and to have a heel and sole suited to the particular kind of work that your men are up against. That will vary, from perhaps the very wet floor in the brewery, or the greasy floor in a machine shop, to the dry floor in a woodworking shop.

The answer to the problem of accidents is attention to housekeeping; the condition of the floor, the cleanliness of the floor, and anti-slipperiness incorporated into the floor to suit the condition.

On July 1, 1943, the National Bureau of Standards issued a report on Building Materials and Structures—Relative Slipperiness of Floor and Deck surfaces. The test covered the effect of leather heels and rubber heels on various types of flooring under the following conditions: (1) Dry and clean; (2) Dry and dirty; (3) Wet and clean; (4) Wet and dirty; (5) Wet and soapy.

Walkway Surfaces Studied

The subject of slippery floors has caused so much concern in industry that the Research Committee of the American Society of Safety Engineers has undertaken a research project on safe walkway surfaces. The principal objectives of this research include:

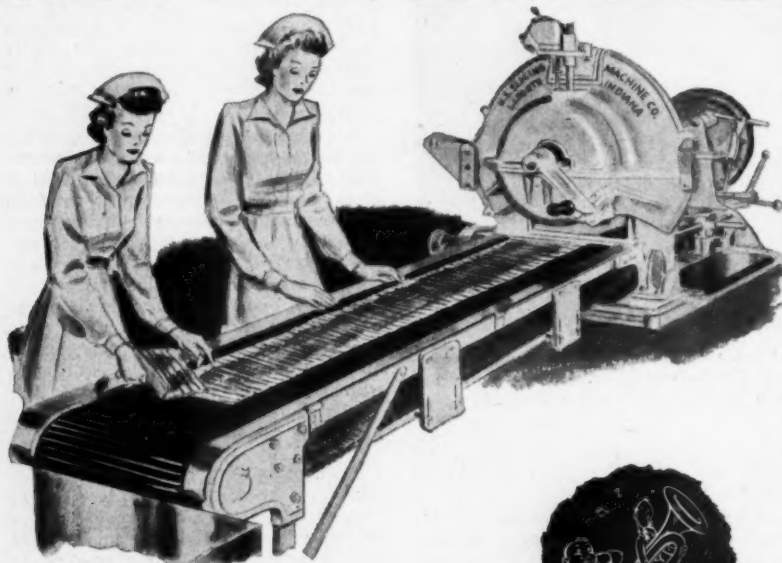
- 1.—A detailed study of accident experiences from slips and falls for the purpose of analyzing the problem.
- 2.—Development of procedure for determining the safety of walkway surfaces.
- 3.—A comprehensive physical and engineering examination of the safety quality of walkway surface materials in general use.
- 4.—Development of remedial treatments for hazardous types of walkway surfaces.
- 5.—Determination of minimum performance standards for walkway surfaces.

Twenty-four industries have agreed to participate in the survey. Three working in the interests of the packers are the American Meat Institute, the National Independent Meat Packers Association, and the War Food Administration—Meat Inspection Division.

The foreman can aid this cause materially by instructing employees in the safe ways of performing each operation, by teaching them to observe all work areas, walkways, ramps, etc., and be guided by directional signs, aisle markings and other reminders to avoid slips and falls. He can instruct employees in the importance of walking correctly and being constantly on the alert. Slips and falls constitute about 10 per cent of all serious injuries.

Color is used to advantage in marking hazardous locations.

A clean floor is usually a safe floor, and regardless of the type of flooring used, it is good business to keep it clean and in good repair.



Where's the band?



No band! No music. No fanfare here. Bacon won't win the war... sliced or un-sliced! And the men and women who handle it in the packing houses won't receive medals (although they should!). But when all is said and done, we are grateful for these countless hard workers who help produce more, and process more, and distribute it to the right places at the right time.

Without machines, the job couldn't be done. That's why we can't help

feeling proud of the way U. S. Slicing Machines are pitching in to help make your part of the battle more efficient. It doesn't surprise us! For over 45 years we have been building quality and stamina into our slicing equipment, and some other important features, too, that mean your costs are cut down... your profit moved up... every time the slicer knife whirls around. Put your postwar plans in motion! Place your rated order now... for 1945 delivery.



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of this visible wrap . . .



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Here is a bacon wrap that not only gives you full top
visibility but cuts labor costs because it's easier and
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Top Beef Shortages Continue and Lower Grades More Scarce

Beef, veal, lamb, pork and related products are all scarce, with severe shortages of top grades of beef, and an increasing scarcity of grade C, and canner and cutter grades of beef, the American Meat Institute said this week in its regular report.

The report, based on a nationwide survey requested by OPA officials, covers 640 meat packing plants, sales and branch houses. The survey compares the meat supply situation in relation to the needs of the trade last week with a comparable period last month. Summarized, the report reveals:

Continued pronounced shortages of beef grading AA, A and B, and increased scarcity of C and canner and cutter grades.

Scarce supplies of all grades of veal and lamb.

Pork items, such as loins, hams, shoulders, bacon and spareribs, continue in very short supply.

Supplies of some sausage items, such as bologna, baked loaves, luncheon meat, liver sausage, and of some variety meats, while not abundant, are still somewhat more plentiful than most other cuts or types of meat items.

EMPLOYEES GET OVERTIME PAY FOR "ON CALL" DUTY

In two cases involving meat packing companies, the U.S. Supreme Court decided recently that employees are entitled to overtime pay for waiting idle until they are called upon to work. The court declined to lay down a rigid rule that such payment is required under the Fair Labor Standards Act, but pointed out that it is up to the trial courts to determine the facts.

In one case, Armour and Company employees worked as firemen from 8 a.m. to 5 p.m., then stayed on in the company fire hall as fire guards at night. The lower court held they were entitled to overtime pay for the time on call, exclusive of the time spent eating and sleeping. The Supreme Court upheld the lower court's decision in this case.

Another case involving Swift & Company employees at Fort Worth in a similar situation was decided in favor of the packer by the lower courts, but the Supreme Court reversed the ruling and sent the case back to the trial court for a decision on the circumstances involved. The Supreme Court declared that there is no principle of law which precludes waiting time from also being work time, and that readiness to serve may be hired quite as much as service itself.

OPA Loses and Wins Some Price Cases in the Federal Courts

While the Office of Price Administration has been engaged in an altercation with New York area slaughterers and retailers (see page 14), the price agency has had mixed success in obtaining court approval of some of its efforts to enforce meat price ceiling regulations.

The U. S. district court at Baltimore denied a request by OPA for an injunction and damage award against Wm. Schludenberg-T. J. Kurdle Co. for alleged violation of pork ceiling prices through misapplication of the fresh kill addition provision in RMPR 148. The price agency claimed that the fresh kill premium had been misapplied in connection with the sale of fresh pork to meal purveyors and other processors, and that it applied only to certain pork cuts delivered fresh for resale fresh.

Although OPA conceded that Esskey fresh product was sold within the time and regional limits set up by the regulation, it contended that the sales were not made for "resale fresh" since they were made to purveyors of meals and processors.

View of Court

Judge Chesnut stated in denying OPA's claim: "I do not think it was ever intended by this regulation to put the burden upon the local slaughterer when he is authorized to charge a premium . . . of ascertaining, at his peril, exactly what is to be done with the meat by the purchaser."

The court also declared: "I fail to see any reason at all, consistent with the purposes of the act, in saying that the premium is to be allowed to a local slaughterer if he sells to one class of purchaser and not to another."

At Cincinnati, O., this week the sixth U. S. circuit court of appeals upheld the conviction of Edward Garber of the Garber Packing Co., Detroit, for violating OPA ceiling regulations. Indicted in 1943, Garber was given a 18-year sentence by the U. S. district court, seven years of the sentence being suspended, and was fined \$14,000. Garber was alleged to have sold meat at ceiling prices over the counter and then obtained more money from his customers in the cooler.

Southern Packing Co. of Anniston, Ala., against which OPA recently obtained an injunction restraining the firm from violating price regulations and from distributing any meats not federally graded, has been notified by the War Food Administration that federal meat grading service has been suspended at the plant. WFA took this action because of the plant manager's threatening attitude toward federal officers carrying out their duty. The firm has also lost the right to grade its own meat.



..and they're asking for B.F.M. ^{Pork Sausage} Seasoning

Holiday time is *Pork Sausage* time.

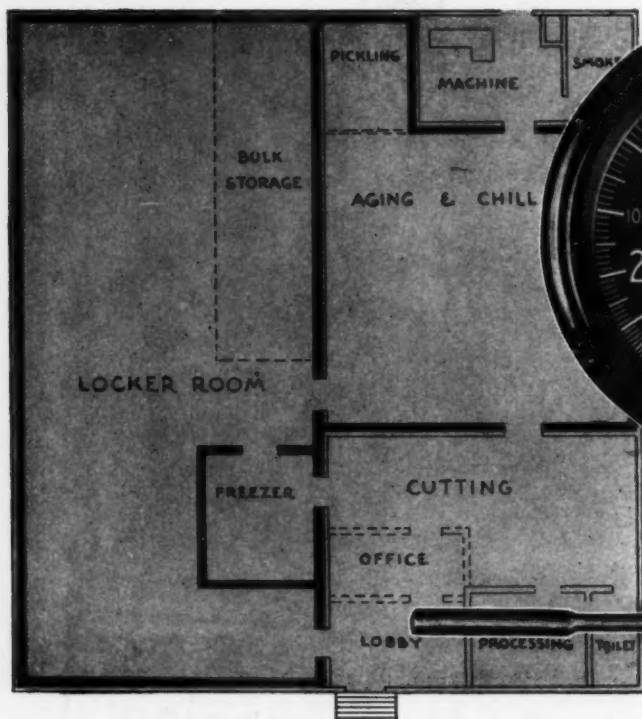
You can make all the little pigs happy
—and your customers too—by using B. F. M.
PORK SAUSAGE SEASONING.

Best wishes to our friends who are respon-
sible for the happiness and prosperity of
our organization—and best wishes, too, to
the newcomers who will join us in 1945.

Basic
FOOD MATERIALS

Resolve now to start 1945 off right with the NEW BAKE-RITE PAN. Watch for sensational announcement.

NEW LOW-RANGE THERMOMETERS for any Cold-Storage Job!



Foxboro adapts fastest type of thermal system to range of -50°F. to $+50^{\circ}\text{F.}$

in both indicating and recording types

Now, every step in your freezing or cold-storage process can be equipped with dial or recording thermometers that give extra-open scale reading in the working range.

Developed for a range of -50°F. to $+50^{\circ}\text{F.}$ with full over-range protection, Foxboro's new Cold-Storage Thermometers are exactly suited to food plants. There's no "unused" section of the scale... no hard-to-read cramping in the working range.

What's more, every reading "means exactly what it says". The Vapor-Pressure Thermal Systems of these instruments give the fastest response known... plus accuracy closer than the eye can read!

Write for full details of these new dial and recording Cold-Storage Thermometers. The Foxboro Company, 148 Neponset Avenue, Foxboro, Mass., U. S. A. Branches in principal cities.



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1. **RESPONSE:** The fastest of any type.
2. **ACCURACY:** On the line as close as can be read.
3. **RANGE:** -50°F. to $+50^{\circ}\text{F.}$ with full over-range protection.
4. **SCALE:** Increasing graduations — gives very open scale readings throughout working range.
5. **BULBS:** Bulbs are small — $\frac{3}{8}$ " diam. by 2" long.
6. **INSTALLATION:** Instruments often may be installed up to 300 ft. from bulb. Easily moved from one location to another.
7. **SIZE:** Indicators — 5"; recorders — 12" (single and multiple pen).
8. **THERMAL SYSTEM:** Brazed, tested, individually calibrated. Filled with volatile liquid and its vapor.

FOXBORO THERMOMETERS

REG. U. S. PAT. OFF.

Rath Annual Report

(Continued from page 11.)

ber 28, 1944, showed current assets of \$14,162,591 compared with current liabilities of \$4,520,130. Property, plant and equipment, minus \$3,208,915 in reserves for depreciation, were shown at \$9,284,683. Total assets amounted to \$23,891,764. Inventories, valued at market less distribution and selling expense, except for certain pork products priced by the LIFO method, totaled \$4,049,412.

The firm has authorized and outstanding 30,000 shares of 5 per cent preferred stock, par value \$100, and 700,000 outstanding shares of common stock with a par value of \$10. During the fiscal year Rath paid out \$150,000 in dividends on preferred stock and \$962,504 on the common.

Income and surplus statements for the year ended October 28, 1944, follow:

INCOME STATEMENT

Sales less discounts, returns, allowances and freight out.....	\$118,893,193.77
Other income.....	19,261.12
Total income.....	\$118,912,454.89
Costs and Expenses	
Cost of sales, selling, delivery, general and administrative expenses, excluding depreciation and obsolescence, losses.....	\$113,824,677.66
Depreciation and obsolescence losses.....	540,391.32
Interest and exchange paid.....	168,815.06
Other expenses.....	1,903.46
Federal and state income taxes.....	1,054,000.00
Federal excess profits tax less post-war refund of \$167,000.00..	1,503,000.00
Total.....	\$117,090,787.50
Net income transferred to surplus..	\$ 1,821,667.39

SURPLUS STATEMENT

Earned surplus—October 31, 1943..	\$4,457,909.35
Add net income for the fiscal year ended October 28, 1944.....	1,821,667.39
Subtotal.....	\$6,279,636.74
Deduct:	
Cash dividends paid—	
On preferred stock.....	\$ 150,000.00
On common stock.....	962,503.73
Subtotal.....	\$1,112,503.73
Provision for income tax and contract settlements, prior years..	118,498.61
Subtotal.....	\$1,231,002.34
Earned surplus—October 28, 1944..	\$5,048,634.40
Paid-in surplus.....	510,000.00
Total surplus—October 28, 1944..	\$5,558,634.40

SULPHITES LAW SOUGHT

The Massachusetts Department of Public Health recently recommended to the state legislature that the use of sulphites in meat and meat products be specifically prohibited by law. The department pointed out that Massachusetts is the only state permitting the use of sulphites in meat products and said that since 1933, when the last attempt was made to obtain prohibitory legislation, considerable evidence has been accumulated indicating that spoiled meat, with fresh appearance and no odor of decomposition, has been sold to the public. The department said that beef sausage manufacturers (probably retailers) were among the strongest supporters of the present law.

FOLDER ON HOG PRICES

"Yes . . . What About Hog Prices?" a folder just published by the American Meat Institute, presents in easily understandable form vital and basic facts regarding hog prices, why they fluctuate under government controlled conditions, and the causes of many current circumstances in connection with the marketing of hogs. The folder not only gives facts, but also corrects misunderstandings and misinformation to which hog producers have been exposed. It is pointed out that it is in the interest of the industry and individual packers to foster good will among producers and shippers by placing such information in their hands.

WHAT HAPPENS TO RILEY ON DEC. 24 BROADCAST

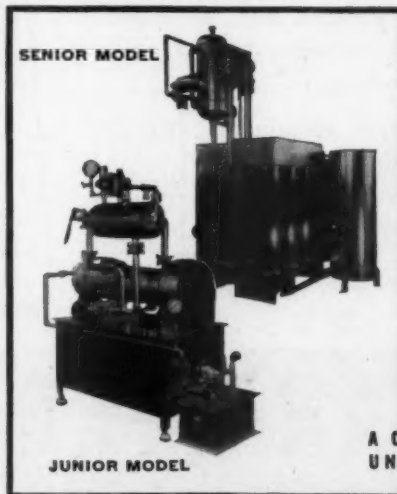
Riley invites his boss' son to a Christmas party he gives for his own son, Junior, on the December 24 broadcast of the American Meat Institute's Sunday evening radio comedy, "The Life of Riley," starring William Bendix. The boy turns out to be quite mischievous and nearly wrecks the Riley household with his pranks. To teach him the true Christmas spirit, Riley takes the lad on a tour of the slums. Unexpected developments bring the story to a surprise ending. See your newspaper for local time and station.

THE YEAR 'ROUND, YEAR IN AND YEAR OUT..

THE Votator

A GIRDLER PRODUCT

MAINTAINS ITS EFFICIENCY!



Climate, seasons, weather or years of service make no difference to the Votator! With Votator's completely closed system, atmospheric seasonal conditions have no effect on the lard. Chilling temperatures and other production controls are automatically maintained. The finest construction, bearings, motors, and other parts assure years of service with a minimum of maintenance and depreciation. Processing is continuous and fast—from hot oils to packaged lard to refrigerator in seconds. Get full information in the booklet "Improving Lard the Votator Way." The Girdler Corporation, Votator Division, Louisville 1, Ky.

A CONTINUOUS, CLOSED LARD PROCESSING UNIT . . . A GIRDLER PRODUCT

* Trade Mark Registered U. S. Patent Office

LAYER CAKES TO LIVERWURST . . .



Loose-Wiles Biscuit Company, Long Island City, N. Y.

Wherever food is handled, aluminum's *lighter weight* makes the work easier . . . gets more done with less day's-end fatigue. As for sanitation, Wear-Ever aluminum equipment meets the extra-high sanitary standards of *all* food industries . . . whether handling biscuit batter or sausage meat! Wear-Ever aluminum meat tubs and meat trucks, like the ingredients containers pictured here, are super-sanitary . . . easy to clean, resist corrosion, designed without cracks or crevices for food to lodge in.

Now made of tougher-than-ever aluminum alloy, Wear-Ever aluminum equipment for provisioners and packers is longer-lasting . . . economical because it's so downright durable . . . because it's Wear-Ever!



TOUGH WEAR-EVER ALUMINUM EQUIPMENT

is made for hard usage . . . will meet your most exacting demands, day in, day out. For more information write to The Aluminum Cooking Utensil Company, 412 Wear-Ever Bldg., New Kensington, Pa.

Now...
MORE WEAR
THAN EVER
IN —

WEAR-EVER ALUMINUM

PROCESSING *Methods*

SCRAPPLE MANUFACTURE

Midwestern processors who have tried to make their public "scrapple-minded" have not always been successful. The real scrapple eaters, as well as the most famous scrapple makers, seem to be native to eastern Pennsylvania. However, every year several processors in other sections of the country decide to try their luck with this product. For example, an Indiana packer recently wrote:

EDITOR THE NATIONAL PROVISIONER:

We have never manufactured scrapple but would like to make a little this year and see how consumers in our territory take to it. Can you furnish us with a formula and processing directions?

Here is a small scale formula for the manufacture of Philadelphia scrapple. Quantities can be increased as desired.

The meats used are:

- 35 lbs. pork head meat
- 25 lbs. beef (plates of good quality including fat)
- 27½ lbs. snouts
- 12½ lbs. pork rinds

An especially good product can be made with pork trimmings; the above formula is improved if a greater proportion of head meat is used with a smaller proportion of snouts. About 4 per cent pork livers can also be employed in making scrapple. The meat constitutes from 75 to 80 per cent by weight of the raw material used. Cook all meats in a jacketed kettle until they are well done and grind through ¼-in. plate.

MEAT-MEAL MIXTURE. — Skim grease from broth left from cooking meat; fill kettle in which scrapple is made about one-third full of broth and put in meat. Add 35 to 38 lbs. of corn meal, half yellow and half white, first thoroughly mixing the meal in a portion of warm broth to prevent lumps. Some packers use only 25 to 30 lbs. of corn meal for each 100 lbs. of meat.

Always have agitator in kettle running or man stirring while putting in corn meal and until scrapple is done. If scrapple is stirred by hand the operator should wear goggles and heavy gloves to prevent burns from hot corn meal popping out during cooking.

After meat and meal are in kettle add the following seasoning:

- 2 lbs. 12 oz. salt
- 6 oz. white pepper
- 1½ oz. mace
- 1½ oz. nutmeg
- 4 oz. sage

Consumer seasoning preferences vary with different localities. In some sections only salt and pepper are wanted; in others, only salt, pepper and sage. Many processors have found that prepared seasonings, such as those made by reputable seasoning manufacturers, simplify handling and eliminate possibility of mistakes.

PROCESSING.—If mixture of meat

and corn meal is not of proper consistency—which should be as thick as mush—add more broth or corn meal. Cook mixture two to three hours, according to weather conditions. If weather is cold, two hours will do. When scrapple has cooked for about two hours, or is nearly done, sprinkle 1½ lbs. of rye flour over contents of kettle and let it mix in. This makes scrapple fry brown and crisp. Excess grease which works to top of mixture during cooking should be skimmed off.

Some operators prefer to take half the corn meal called for in formula, add it to meat stock, and cook for one hour. The meat and seasoning are then added and remainder of corn meal put in kettle gradually. The mixture is cooked until it becomes quite thick.

After it is thoroughly cooked the hot scrapple is run into pans or molds. It is covered with a protective coating of rendered fat and stored in a cooler to set.

PACKAGING.—The packaging of scrapple is important. The variety of materials available for this purpose is not now so great as it is normally. Fibre loaf pans, transparent wrappers, parchment, cartons and artificial casings are suitable for packaging scrapple. The container should combine display value with the quality of imperviousness to moisture and should not be affected by action of meat juices and grease. The wrap should cling closely to the product so as to exclude air. Scrapple is often shipped in the tins in which it is molded.

Some processors put their scrapple in 1½x11-in. artificial casings. This makes an attractive and handy package which the housewife can slice easily. Scrapple is placed in the stuffer, stuffed into casings and tied off in regular manner. It is then washed with warm water followed by cold and is placed in the cooler to chill. It can be squared by placing cased pieces close together in cooler and placing a weighted board on top.

Scrapple is molded in 1- or 2-lb. molds or in larger molds and cut to 1- or 2-lb. size) when it is to be packaged in transparent wrap. It is removed from molds after chilling and placed in transparent wrapper or, in the case of cartons, in grease-proof paper. Outer wrap or carton for scrapple should be printed attractively and should carry cooking instructions for housewives who have never used this product.

Scrapple is generally sliced like corn meal mush and fried in butter or bacon fat. It makes a fine breakfast since it contains both meat and cereal.

Every container re-used is a new container saved.

SMOKED BLOOD SAUSAGE

A midwestern packer believes he could sell some smoked blood sausage in his territory and wants to know how to make it. He writes:

EDITOR THE NATIONAL PROVISIONER:

Can you favor us with a formula and directions for making smoked blood sausage? We have some call for this product but have never made it.

One meat formula for smoked blood sausage calls for:

- 35 lbs. salted back fat
- 15 lbs. fresh pork hearts
- 15 lbs. salted beef trimmings
- 20 lbs. salted pork trimmings
- 15 lbs. salted pork rinds

Back fat is scalded for 30 minutes and cut in cubes. Cook pork hearts and beef and pork trimmings for one hour at 212 degs. F. and cut in cubes. Cook pork rinds at 212 degs. until tender and then run through the ¼-in. plate. Mix all together and add 8 to 10 lbs. of fresh hog or beef blood. Season mixture with:

- 1 lb. salt
- 3 oz. white pepper
- 1 oz. allspice
- ½ oz. cloves
- 1½ oz. savory

Many packers have found convenience in use of ready prepared seasonings or specially prepared seasonings, as manufactured by reputable firms, in making their sausage products. Such seasonings also insure that each batch of sausage will be flavored like other batches.

Stuff in narrow beef bungs or hog middles and cook for one hour at 180 degs., or until nothing but clear fat appears when casing is pricked with a needle. Chill product in cold water and stir while cooling. Hang up to dry for three days and then smoke in a cold smoke.

ANOTHER FORMULA.—Berliner blood sausage is made from the following meat ingredients:

- 70 lbs. raw firm bacon
- 15 lbs. pork skins
- 15 lbs. fresh hog or beef blood

Bacon is diced very small by hand or with head cheese cutter. It is then scalded and mixed with finely ground skins and blood. The mixture is seasoned with:

- 1 lb. salt
- 6 oz. ground white pepper
- 1½ oz. ground cloves
- 1 oz. allspice
- ¾ oz. marjoram
- 2 oz. sodium nitrate

After ingredients have been thoroughly intermingled the mixture is stuffed loosely into middles or corresponding size of artificial casings. Scald for one hour in water at 200 degs. F. Any air remaining in casings should be allowed to escape by pricking the containers.

Dry for 24 hours after removal from scalding vat and then put in a cold smoke.



PAY DIRT

Nature holds no monopoly on the unexpected places in which rich profits may be found. In your own plant are countless opportunities for extra profits — rich "pay dirt" it will pay you to explore. Your Fearn representative will be glad to point some of these places out to you, help you to take full advantage of opportunities for making fine sausage and specialties with Fearn ingredients, assist in putting you on the road that is a short cut to better profits.



Fearn Laboratories, Inc.

Manufacturers of Fine Food Specialties

701-707 N. Western Ave.

Chicago, Ill.

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Up and down the MEAT TRAIL

Personalities and Events of the Week

- Peter Eckrich & Sons, Inc., Ft. Wayne, Ind., has purchased \$10,000 worth of war bonds through its local distributing division in Madison county, according to M. Fooley, branch manager at Anderson, Ind.
- Benjamin Antle, veteran sales representative for Swift & Company at Elwood, Ind., was removed to Methodist hospital, Indianapolis, on December 12 because of serious illness.
- The Harrisburg Abattoir, Harrisburg, Pa., was recently instructed by OPA to keep more accurate records of hide sales, following the receipt of word from Washington that the firm had failed to report the sale of a carload of hides to that office.
- Jay C. Hormel, president, Geo. A. Hormel & Co., emphasized the importance of small business in a talk at Minneapolis before a regional meeting of the Committee for Economic Development. Hormel is one of the leaders of the CED activities, which include extensive plans for the development of private industry in the postwar period.
- George V. Hoskings, National City, Calif., meat packer, received notification late last month that his company had been designated to receive the War Food Administration's "A" award for its production record.
- A Pittsburgh, Pa., meat packing concern was one of three business firms penalized recently for making unau-

thorized pay increases to employees. The company was disallowed \$3,000 for tax deduction purposes in connection with the increases.

- C. I. Greene, Pittsburgh, Pa., manager for the E. Kahn's Sons Co., is celebrating five months back on the job after an extended illness. His oldest son, John C. Greene, is a bomber pilot in the Philippines, while another son, Joseph E. Greene, is gunner on a B-29 based in India.
- With all its salesmen wearing high hats in honor of the occasion, the Pierce & Schurr meat firm, located in the Reading Terminal Market, Philadelphia, recently opened its new stainless steel equipped meat section.
- Colorado's contribution to the "battle of food" was praised by E. A. Moss of Chicago, vice president of Swift & Company, at a suggestion award ceremony honoring company employees at Denver. Moss said that the company's expenditures in Colorado each year for livestock, dairy and poultry products, wages, supplies and other items total more than 29 million dollars.
- 2nd Lt. Nathan Spungin, who worked for his father, the late Samuel Spungin, founder of Spungin's Abattoir, Harrisburg, Pa., before his induction, was recently awarded the Air Medal in England. He is co-pilot of a Flying Fortress in the Eighth Army Air Force.
- Roy F. Norris has announced the opening of a provision brokerage business under the firm name of R. F. Norris & Associates, Room 1294, Board of Trade bldg., Chicago, phone Harrison 3903. John H. O'Neill, formerly con-

Burns Hands in Plant Blaze

Henry Heil, head of the Henry Heil Packing Co., Baltimore, Md., sustained burns on both hands while making his way through a smoke-filled hallway to warn some of his employees of a smokehouse fire which destroyed more than 5,000 lbs. of meat products. Forty-five persons employed in the three-story plant escaped safely through the rear door of the building before the structure became permeated with ammonia and illuminating gas fumes. Firemen were able to confine the fire to the smokehouse.

connected with the meat procurement section of the Office of the Quartermaster General, Chicago, and prior to that time with Armour and Company, is associated with Norris.

- Morris B. Mandelbaum, Martin Packing Co., Newark, N. J., is one of the first to make reservation for headquarters at the 1945 annual convention of the National Independent Meat Packers Association at Chicago. His plans provide for being at the Morrison hotel from April 16 to 21, which will include the dates of the NIMPA convention (April 18-20). He will be accompanied by Mrs. Mandelbaum, who will visit relatives and friends while in Chicago.
- Gov. Thomas E. Dewey appointed Charles M. Trunz, vice president and treasurer, Trunz, Inc., and a resident of Forest Hills, L. I., a member of the New York State Commission of Correction, to fill the unexpired term, ending June 21, 1947, of Sam A. Lewisohn of New York, who resigned recently.

• W. C. Haase, formerly of the eastern division, beef, lamb and veal department, Swift & Company, New York, has been appointed head of the lamb department at the Chicago offices.

• Ruedy's Packing House, Bowling Green, Ohio, has been acquired by Milton Marcus, former manager of the eastern plant of Meyer Kornblum, Inc., and his son, Morris ("Sonny") Marcus, and operations under the new management began December 11. Under the new ownership the name of the firm has been changed to Bowling Green Meat Packing Co. The plant, built about 12 years ago, has been modernized and is operating under temporary federal inspection, slaughtering hogs and cattle, manufacturing sausage and lard and engaging in associated operations. Mr. Ruedy, who has retired, sold the business because he had no sons to take over its operation.

• Louis P. Finkelmeier, 65, retired employe of the former A. Sander Packing Co., Cincinnati, died at his home on



SWIFT VETERANS RECEIVE AMI SERVICE AWARDS

F. J. "Dad" Dambach (left), veteran in Cleveland, Ohio, meat packing circles, presents AMI 25-year service award pins to four Swift & Company employes at company's third annual suggestion party in that city. Veterans in photo include (l. to r.) S. J. Forrest, H. Spoerke, Sam Wilson and Walter Easler.

December 6. He conducted his own wholesale meat business from 1933 to 1940, after which he was associated with Ideal Packing Co., Cincinnati.

- A building permit has been issued for construction of a new meat cooler at the plant of the Vernon Canning Co., Vernon, Calif. Cost of the project will be approximately \$5,000.

- Abram O. Miller, former purchasing agent for the George L. Wells meat packing firm at Philadelphia, Pa., died recently in that city. Miller, 67, was a veteran of the Spanish-American war.

- Minor damage resulted from a smokehouse fire at the Richmond, Va., unit of Kingan & Co. recently.

- Ground has been broken on the new building of Capital Stockyards, Inc., a \$250,000 project at Montgomery, Ala. H. L. Vandigriff is president of the organization and L. C. Henley vice president and general manager.

- A building permit has been issued for construction of a new cooler building at 404 W. Jefferson Blvd., Los Angeles, for the Jefferson Meat Co., to cost approximately \$1,000.

- Sgt. Francis Burger, 26, former employe of the Rath Packing Co., Waterloo, Ia., has been awarded the Air Medal for "meritorious service" while serving as a nose gunner on a Liberator bomber in a raid over Vienna, Austria, in which he was reported missing.

- Government approval has been granted for installation of a meat curing and locker plant at Jay, Fla., and enlargement of the Milton, Fla., meat curing plant with the addition of 250 freezer locker units, it was announced recently. Work is scheduled to begin soon on both projects.

- Martha Logan, Swift & Company home economist, spoke before consumer groups, schools and civic organizations during a recent visit to Amarillo, Tex. Her schedule also included two talks on nutrition and meal preparation over local radio stations.

- Sales and wholesale departments of the Hunter Packing Co., East St. Louis, Ill., are now housed in a new two-story brick building adjoining the general offices. The modern air-conditioned unit has translucent glass block walls on three sides, fluorescent lighting, sound-



BUFFALO MEAT FOR N. Y. HOLIDAY MEALS

About 25,000 lbs. of buffalo meat arrived in New York recently, where it will take the place of scarce turkey on many holiday menus. The shipment, to be sold point-free, was received from Montana by S. Schweitzer & Sons. In the photo, Sam Schweitzer of the firm is shown sawing a piece off one of the carcasses.

proof ceilings, cork tile floors and Graugh ventilators and screens.

- Receipts of livestock at the Bushnell Stock Yards, Bushnell, Ill., have increased to the point where new additions have been built at a cost of several thousand dollars. The market is one of the few that have shown an increase in hogs and other livestock during the current year, it is reported.

- G. B. Smith is now head cattle buyer for Armour and Company at National Stock Yards, Ill. He was previously located at Sioux City.

- Harry Sparks, that well known southern gentleman in the hog order buying business, celebrated a birthday on De-

cember 7 (number of years young not disclosed), by shipping hogs as usual to many packers in Maryland, the Carolinas, Texas, New York, Pennsylvania and other states.

- Seven employes of Swift & Company's Harrisburg, Pa., plant have been given awards for suggestions made to improve the company's food manufacturing and distributing efficiency, it is reported. They include William H. Lukens, Edward F. Smith, John Boyer, James B. Saul, L. A. McClain, Frank Panza and Harry N. Brightbill.

- The city abattoir property at Orangeburg, S. C., located several miles west of the city, has been sold to Andrew

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.

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ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR TRUCKLOADS



Representing all Dressed Hog Shippers
Specializing in Dressed Hogs from the Hog Belt

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR

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ORIGINAL AND ONLY
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CHICAGO

May we suggest
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THEY JUST KEEP ROLLING ALONG DODGE *Job-Rated* TRUCKS

"Mile After Mile
After Mile" . . .

AGREES G. E. BROWN
CONTRACT HAULER

NEW TRUCKS AVAILABLE... NOW!

The Government has authorized a limited number of new Dodge Job-Rated trucks for civilian hauling. See your Dodge dealer at once for trucks to fit your job. See him, too, for dependable truck and car service by trained mechanics using factory-engineered parts!

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Office of
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CHICAGO, ILLINOIS

September 14, 1944

Dodge Truck Division,
Detroit, Michigan

Gentlemen:

Enclosed is a picture of a Dodge cab-over-engine we bought in December 1941, and which has proved a "war horse" ever since. We don't abuse our trucks, but we do ride 'em hard, and this one sure has taken lots of punishment.

This truck has run over 250,000 miles to date, and it looks and acts as though it had at least that many more miles left. The truck ran over 80,000 miles before we even touched the motor! Maintenance costs have been unusually low, totaling less than two-tenths of a cent per mile through the nearly three years we've driven it.

Like "Ol' Man River," this Dodge truck just keeps "rolling along" - mile after mile after mile. Like all our Dodge trucks, it's dependable, economical and trustworthy, and those are the things we need most these wartime days.

Very truly yours,

G. E. Brown
G. E. BROWN



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TRUCKS
FIT THE JOB... LAST LONGER

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"FLAVOR CONTROL

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STANDARD STRENGTH

GARLIC & ONION

Uniformity of flavor the year around is easily attained when using the juices pressed from raw vegetables... depend upon the standardized strength of Onion and Garlic Juices. Enrich your products with the full natural flavor and fine subtle aromas which are assured by a patented process... investigate the economical advantages that are also realized when adding these very qualities that increase sales and profits! Garlic, 1 gal.—\$2.50; Onion, 1 gal.—\$1.25.

★ For dehydrated food products where garlic and onion are used, genuine garlic oil and onion oil produce the best results.

VEGETABLE JUICES, INC.

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CHICAGO 10, • ILLINOIS

David Griffith for \$10,000, it was reported early this month. Griffith plans to operate a sausage plant at the site in the near future.

● R. C. Millikan, lumberman and farmer, is planning to construct an abattoir at Asheboro, N. C., to serve the needs of Randolph county. The unit, it is stated, will be built of cinder block and brick and will handle about 20 to 30 head of cattle daily.

● Raymond A. Sherwood, employee of The P. Brennan Co., Chicago, died December 13 following an automobile accident in DeKalb, Ill. Sherwood had been connected with the purchasing and traffic department of the Brennan company for a number of years. He is survived by his wife and one daughter.

● The auditorium of E. Kahn's Sons Co., Cincinnati, was the scene of a Christmas party staged on December 13 by members of the Cincinnati Retail Grocers and Meat Dealers Association.

BEST SELLER TELLS LIFE OF PIONEER MEAT PACKER

It was more than a century ago that the now legendary figure of Oliver Newberry laid the foundation for Chicago's present day position as the nation's leading meat packing center, according to the current best seller, "Lake Michigan," by Milo M. Quaife, secretary of the Burton Historical Collection of the public library of Detroit, Mich.

Although a well-known personality in industrial circles during most of his lifetime, Newberry's accomplishments were lost in the mist of time, not to be revived until the publication of Quaife's book. The author relates how Newberry, born 155 years ago in South Windsor, migrated to New York state at 15, fought in the War of 1812, and later traveled to Detroit, where he became one of the foremost builders of lake vessels and operated the largest fleet on the upper Great Lakes. Thus, in pioneering Chicago's meat export trade, he provided not only the meat itself but the ships to take it to eastern markets.

When his junior partner at Chicago opened a slaughterhouse, the decision was taken to ship 287 barrels of beef to Detroit. This move, made in 1833, is credited by the author with launching Chicago's world-famous meat export trade.

Newberry was famed as the man who "carried his office in his hat." Each morning he stowed his business papers in his headgear of beaver and silk, according to the story, and when he doffed his hat on the street in search of a document it was not unusual for the papers to be scattered about on the ground. Newberry died in Detroit in 1860 at the age of 71.

Soldiers of the Fifth Army, battling at Cassino, cheered the arrival of the first fresh meat.

Reorganization of WFA

(Continued from page 14.)

of War Food Order programs (except those assigned to other WFA agencies).

To the new Office of Supply, also until further notice to be headed by Lee Marshall, are transferred the functions of the Office of Distribution relating (a) to the activities of requirement and allocations control, to program liaison, to the procurement and price support branch, and to the shipping and storage branch; (b) to activities in connection with the administration of WFO's 71, 73, 74, 63, and 116; (c) to activities respecting plant facilities and financing; (d) to activities involving use of Commodity Credit Corporation or Section 32 funds, except the school lunch and direct distribution programs; (e) to activities relating to requisitioning of food and acquisition of property; (f) and to activities respecting procurement, price support, and subsidy operations.

Immediate responsibility for lending, buying, selling, storage, transportation, subsidy, and price support programs of the WFA is divided between the director of supply and the director of basic commodities, on a commodity basis, and they will carry out these duties as vice presidents of CCC. However, the director of supply will have general supervision over all procurement for government needs. In addition to the responsibilities mentioned above, the director of supply and the director of basic commodities will conduct disposal operations with respect to food, in line with the assignments made to them, arising under the Surplus War Property Act.

PLANT TAKEN OVER BY ARMY

Cudahy Brothers Company of Cudahy, Wis., which was taken over by the U. S. Army last weekend on Presidential order, after the firm had refused to comply with a War Labor Board directive, ordering it to accept checkoff and maintenance of the membership provisions in the contract with the CIO union, is operating normally with George A. Billings, vice president of the firm, acting as general manager for the War Department.

The Army has only a few men in the plant. Col. T. N. Gearreald, War Department representative, said the company has agreed to cooperate in every way possible. He stated that the plant was taken over to avert a threatened interruption in production (union strike) and assure the flow of food to the armed forces.

In taking over the plant, the Army has put into effect the maintenance of membership and check-off provisions of the union contract as ordered by WLB.

In one interesting application of a gas torch recently seen in a meat packing plant the torch was used for singeing the hair remaining on veal carcasses after removal of the skin.

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CONVERT YOUR **FREE** TRUCK SPACE INTO **BILLBOARDS** WITH **MEYERCORD DECALS**



Visualizer contains outline diagrams of body types, cabs, rear doors, tops, visors, side panels, etc., for sketching and arranging trademarks, lettering, etc. Also includes important data describing the most effective use of the free advertising space on your trucks. Send for your free copy today.

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Here is a practical demonstration of "Rolling Billboard" advertising effectiveness... told with excellent poster technique through the powerful medium of free truck space—and Meyercord Truck Decals. Companies that SELL advertising space on their trucks charge as high as \$240 per truck per year. Multiply this amount by the number of trucks in *your* fleet—to learn the value of *your* "Rolling Billboards" to advertise *your* product or service. Meyercord Decals are a durable, weather-tested method of truck decoration. They're economical for a dozen trucks or a thousand. Any design, in any size or colors, can be reproduced at a fraction of hand-painted cost, and fast overnight application saves labor, money, and idle truck time. Free design service. Write for Truck Visualizer. Please address all inquiries to Department 38-12.

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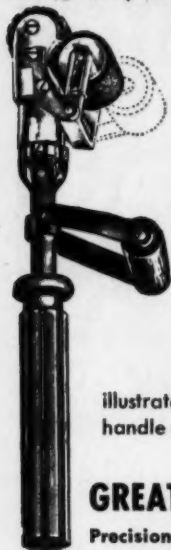
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GREAT LAKES GRADE BRANDERS

For compliance with Amendment I
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Sturdily built to give fine service. Self-inking brass roller die is hand engraved with 1/2" sharp letters that cut into carcass fat and make a clean, legible imprint. This is the most successful brander made for the purpose, works perfectly with Quick-Dry violet ink. Brander makes 3 impressions every 2 inches; one downward sweep properly marks each major carcass part. Furnished with standard handle as illustrated, special extension handle also available. Writel



illustrated, special extension handle also available. Writel



Rollers available
for all grade marks

Also special combination grade mark
and trade name branders (see below)

AA	A	B	C	SMITH'S
AA	A	B	C	B
AA	A	B	C	SMITH'S
AA	A	B	C	B
AA	A	B	C	SMITH'S

Combination branders permit full compliance with regulations, plus giving permanent brand identification. Helps sell now for postwar business!

GREAT LAKES STAMP & MFG. CO.

2500 Irving Pk. Road
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Precision Branding and Marking Devices • Meat Branding Inks • Accessories



These porkers
arrived
in style...



packaged in
ZIPP
CASINGS
(VEGETABLE PARCHMENT)

Attractive, multi-color printing provides trade-mark identification for your pork sausage meat... and eye-appeal that commands "front and center" display in the retailer's meat case. In this handy package your product is ready-packaged for easy sales and ready-formed for easy use. ZIPP Casings "breathe"... allow gas to escape and thereby keep the meat fresh longer. Your cost is only about 1/2¢ per pound of meat. Write today for complete information.



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BACON RINDS IN DEMAND FOR MAKING LEATHER

The continuing shortage of other leather, together with a recent OPA ruling that shoes of all-bacon rind leather are ration free, is expected to stimulate the demand for rinds for tanning, the American Meat Institute pointed out this week. Packers may wish to re-evaluate the possibilities of this outlet. Likely users of such material include Allied Kid Co., Boston; John R. Evans Co., Camden, N. J.; Ohio Leather Co., Girard, O.; Agnew Leather Co., Boston.

Bacon rind and pigskin strips which are too small are not suitable for use as leather; it is believed that a quick eye inspection at the time of skinning will yield suitable sizes. Tanners prefer bacon rinds 8 in. x 18 in., free from cuts and large holes. Fat back strips 5 in. x 18 in. are desirable, but tanners will probably be willing to accept 18-in. lengths which are not narrower than 5 in. Details of proper sizes, packaging and quantity shipments will have to be arranged with the tanners.

Mainly from Renderers

In normal periods, not many whole pigskins are produced by packers. The main supply of pigskins up to the present has come from renderers. However, in one packing plant where a few hogs have been received which have been too big for the dehairing machine, they have been skinned on the beef killing floor. Wherever such a situation exists, it is suggested packers make every effort to divert these skins to the tanners. The suggestion has also been made that, if possible, any dead hogs received at a plant might also be skinned prior to tanking the remainder of the carcass.

Ceiling prices in RMPR 148 under "(f) Miscellaneous Pork Cuts" govern the sale of bacon rinds and strips. The prices, which are subject to the carload discount and other provisions of the order, are:

Items	Cured—not packed	
	Fresh or Frozen per cwt.	In Tierces Smoked per cwt. per cwt.
No. 1 skins, strips....	\$10.50	\$10.50
Bacon skins	4.50	4.50

As far as is known, tanners have not been able to produce any appreciable quantity of suitable leather from pigskins, pigskin strips or bacon rinds taken from animals which have been immersed in a resin depilatory. Additional experiments are now being conducted by tanners, and it is hoped that a method will be found to convert such raw material into suitable leather. Tests made thus far indicate that a lower temperature or shorter resin dip in the packinghouse probably will yield better raw material for leather than a dip at temperatures commonly used or for a longer time.

Clean out antiquated files and send the waste paper off to war.

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6, 1944



New Worlds TO CONQUER IN 1945

Look out for suddenly issued orders that may quickly end much war goods manufacturing. Look for swift changes to many urgently demanded peace-time products. Whenever, or whatever these changes may be, water in abundance will still be an absolute necessity.

Now is the time to check your needs for a thoroughly modern, quality built and ever dependable Layne Well Water System. You will want the best that money can buy; a water system that will last the longest, take less in up keep cost and operate at a new low in economy.

Layne Pumps and Well Water Systems have a reputation that extends around the world. They are more widely used than any other make on the face of the globe. They are serving more cities and industries than all other makes combined. As a pioneer in both well installation and pump building, Layne has created, proven and uses exclusively the greatest number of major efficiency features.

Be prepared for the changes of 1945! Get the facts about Layne Pumps and Well Water Systems now. For new literature, or the counsel of an experienced Layne engineer, address Layne & Bowler, Inc., General Offices, Memphis, Tennessee.

AFFILIATED COMPANIES: Layne-Arkansas Co., Stuttgart, Ark. • Layne-Atlantic Co., Norfolk, Va. • Layne-Central Co., Memphis, Tenn. • Layne-Northern Co., Milwaukee, Ind. • Layne-Louisiana Co., Lake Charles, La. • Louisiana Well Co., Monroe, La. • Layne-New York Co., New York City • Layne-Northwest Co., Milwaukee, Wis. • Layne-Ohio Co., Columbus, Ohio • Layne-Texas Co., Houston, Texas • Layne-Co. of Minnesota, Minneapolis, Minn. • International Water Supply Ltd., London, Ontario, Canada



WELL WATER SYSTEMS DEEP WELL PUMPS

FOR CITIES, INDUSTRIAL PLANTS,
RAILROADS, MINES, AIR CONDI-
TIONING, IRRIGATION PROJECTS

Combating Scale and Algae

(Continued from page 13.)

and prevent them from being deposited as insulating layers on the surfaces of the cooling system. Used in unbelievably small amounts (1 pint of water treatment compound to 1,000 gallons of water), these compounds not only prevent scale from forming, but cause existing scale to slough off gradually. A simple metering device is used to introduce the scale-preventing compound into the cooling water supply automatically. Scale control therefore becomes a matter of simple maintenance, rather than a major overhaul procedure.

If the system is heavily scaled, it is desirable to circulate a controlled descaling solution to clean the system thoroughly before the use of the water-treatment chemical is initiated. Descaling compounds are available which react with the carbonates in hard water scale, causing scale to be removed partly by chemical action, and partly by the physical force of the carbon dioxide released as a result of the action of the descaler. A suitably formulated descaling compound will confine its activity to the scale alone, and will not react corrosively with the metal beneath the scale. The use of raw acids for scale removal should be avoided, since the corrosiveness of such substances presents an obvious hazard to equipment.

The use of chemical methods of algae and scale control replaces laborious and costly overhaul procedures with a simple system of daily maintenance. Daily maintenance assures the uniformly efficient functioning of the refrigerating equipment, which in turn plays a major role in maintaining the uniform quality of meat products.

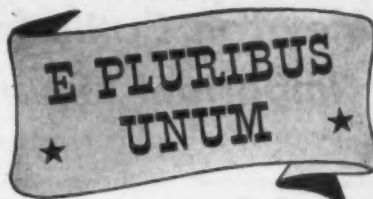
FINANCIAL NOTES

The board of directors of Wilson & Co., Inc., this week declared a dividend of \$1.50 per share on the \$6 preferred stock for the period from November 1, 1944, to January 31, 1945, payable February 1, 1945 to stockholders of record on January 15, 1945.

A special stockholders' meeting of Adolf Gobel, Inc., has been called for December 21 to ratify a contract approved by the company's board of directors. The contract calls for the sale to Trunz, Inc., and Merkel, Inc., of a two-thirds interest in the Greater New York Packing Co., Inc., at a price of \$183,333.

CHAIN STORE SALES

Sales of the Kroger Grocery & Baking Co. for the four-week period ending December 2 totaled \$35,814,153, an increase of 11 per cent over the sales of \$32,396,938 for the same period last year, the company reported. Cumulative sales for the first twelve periods of 1944 totaled \$409,377,824, an increase of 5 per cent over sales of \$388,725,664 for the same periods last year.



WHEN peoples of different race, creed, and color join together to form one unified nation, that is truly a remarkable achievement. And *e pluribus unum*—"one out of many"—is a fitting motto. But it's just a headache when the individual crystals in a bag of salt unite to form "one out of many."

So we at Diamond Crystal studied the problem thoroughly. We found that whenever the humidity inside a salt bag reaches 75% or more, salt takes up moisture. The grains become coated with brine. Then, in a dry spell, the brine evaporates and the grains knit together. And now, we remedy caking—this way:



1. Moisture-attracting impurities, such as calcium and magnesium chloride, are completely removed from Diamond Crystal by Alberger purification.

2. Diamond Crystal's flake-like grains are made irregular in shape. They have no flat surfaces—can't cake easily.

3. Fines are efficiently removed by clean and careful screening.

4. Finer sizes are protected by adding 1% tricalcium phosphate to preserve free-flowing properties.

5. Diamond Crystal is packed in the best multiwall paper bags—laminated with asphalt—to keep moisture out.

The result is that, under reasonable storage conditions, Diamond Crystal Salt remains free-flowing indefinitely.



NEED HELP? HERE IT IS!

If you have a salt problem, we'll be happy to advise you—or even send a salt specialist to your plant without obligation to you. For this free service, write to Technical Director, Diamond Crystal Salt, Dept. I-10, St. Clair, Michigan.

DIAMOND CRYSTAL
ALBERGER
PROCESS **SALT**

Mexican Cattle Industry Source of Important Exports to United States

CATTLE production in the western hemisphere had its beginning soon after the discovery of America, and Mexico was one of the first American countries into which cattle were introduced, writes Mervin G. Smith, assistant agricultural attaché, American embassy, Mexico City, in the Department of Agriculture's *Foreign Agriculture*.

Columbus, on his second voyage, brought cattle to Santo Domingo in December, 1493. The date of the first shipment to Mexico is not known, but there are records of cattle arriving there from Santo Domingo in 1521. The present city of Cuernavaca, meaning "cow horn," is located near the original ranch of that name which Cortez established with cattle brought from his ranch in Cuba; this name, however, may have come from a corruption of the original Indian name for the locality.

Most of the early cattle introduced into Mexico came from the Spanish peninsula, where climatic and grazing conditions are much like those in Mexico; hence, the animals readily became adjusted to their new environment.

During the colonial period, nearly all the cattle imported into Mexico, like the first arrivals, came from Spain, but later some were obtained from other parts of Europe. These early imports were the foundation of a large proportion of the cattle now in Mexico, which are commonly known as *criollos*. Some of these cattle closely resemble the early Longhorns found in the southwestern part of the United States, except that they are smaller in size. The cattle now used in Mexico for bullfights probably are more like the Texas Longhorns than most other cattle.

Herefords Do Best

Nearly all the important breeds of cattle have been introduced into Mexico, but attempts to import good breeding stock on any scale probably were not made until 1920, when fairly large numbers of Herefords were imported. Some of the early imports consisted of Shorthorns and Brown Swiss brought in for use as dairy animals. Of the beef breeds imported in recent years, the Hereford has comprised by far the largest number. Brahmas were first imported extensively in 1924. Although somewhat difficult to handle, they have advantages over other breeds in that they are more resistant to ticks and therefore more adaptable to tick-infested areas; they are also more adaptable to the hotter climates along the coast, although not highly favored for beef in the United States and consequently do not command as high prices as other breeds when sold in Mexico for export.

Cattle production in Mexico is dependent almost entirely on pasture as a source of feed. Grain production is limited and even insufficient for human

Ranks as Basic Industry

Cattle raising is one of the basic agricultural enterprises in Mexico, and beef cattle are among the principal agricultural products which that country exports to the United States. Exports of cattle in 1943 were valued at nearly \$10,000,000. Most of the cattle exported are produced in northern Mexico and are sent to the United States as stockers and feeders to be finished for slaughter. During the years 1939-43, these shipments average about 500,000 head annually. In addition, a considerable number are exported to this country in killer flesh.

needs. Grain feeding of cattle, therefore, is virtually unknown.

The prevalence of diseases and pests and the lack of their control are serious hindrances to Mexican cattle production. Losses from disease are estimated at more than \$600,000 annually, caused primarily by blackleg, anthrax and piroplasmiasis. Another disease that has been troublesome at times is scabies. However, drought and lack of adequate pastures cause more deaths than any one disease.

In the past few years the Mexican government has become more interested in the welfare of the livestock industry and has enacted various regulations affecting it. Attempts are being made to control exports and prices, to assure a sufficient supply of beef for the domestic market, and to establish disease and pest control and quarantine measures.

According to recent reliable estimates, there are about 12,000,000 head of cattle in Mexico. The last complete census, which was taken in 1940, showed a total of 11,603,000 head.

Cattle are produced and kept on many types of farms and ranches and under different conditions. In 1940 about 44 per cent of the cattle were on privately owned farms or ranches; 32 per cent were in cities, towns, or villages; about 23 per cent were on *ejidos* (communal-type organizations of small farmers); and about 1 per cent were on public lands.

Yearly slaughter of cattle in Mexico is estimated at around 1,500,000 head. Records are available on slaughter in the plants operating under government supervision or control.

The slaughterhouses that are required to report the number and weight of cattle handled probably slaughter about one-half to two-thirds of all the cattle killed for consumption. The others are slaughtered by butchers in the small villages and on farms and ranches. From 1930 to 1940 the number of cattle slaughtered increased by about 28 per cent, whereas total cattle numbers increased only about 17 per cent.

Per Capita Consumption

Based on rough estimates of the total slaughter of livestock, the per capita consumption of meat in Mexico in 1940 was about 37.2 lbs. Because of the difficulty of estimating the number of animals slaughtered outside the controlled slaughterhouses, the margin of error in these estimates may be large. The principal meats consumed are beef, mutton, goat and pork, with beef comprising about two-thirds of the total. The yearly per capita consumption of mutton is less than one pound and that of goat meat less than two pounds. Consumption of both pork and beef has increased since 1930, the greatest increase being in pork.

TABLE II.—APPARENT PER CAPITA CONSUMPTION OF MEATS IN MEXICO

	(pounds)				All meats
	Beef	Mutton	Goat	Pork	
1940	25.6	.8	1.3	9.4	37.1
1942	24.7	.6	1.0	10.4	36.7
1943	22.2	.7	1.0	10.3	34.2

Meat consumption per capita is greatest in the more densely populated areas. Consumption in the federal district in 1940, for example, was about 77.5 lbs., or approximately twice the national average. However, in comparison with some of the important livestock-producing countries, meat consumption per capita in Mexico is relatively small. By increasing production and reducing exports, larger supplies can be made available for local use. Since there are some indications that consumer purchasing power is increasing, this development may eventually result in further expansion in production and a greater diversion to home use.

EDITOR'S NOTE: A second article on cattle marketing and slaughtering facilities in Mexico will appear in an early issue.

Table I.—Number, weight and value of cattle processed annually in controlled slaughterhouses in Mexico

	No. killed	Dressed weight Total	Avg. per head	Value total	Avg. per head
1934	992,907	311,722,000	314	\$14,174,000	\$14.28
1935	1,020,402	317,600,000	311	16,038,000	15.72
1936	1,089,092	332,407,000	311	18,093,000	17.46
1937	1,123,066	344,324,000	307	22,406,000	20.00
1938	1,091,873	332,145,000	304	19,172,000	17.56
1939	1,102,728	335,564,000	304	17,465,000	15.84
1940	1,101,778	337,888,000	307	17,001,000	15.46
1941	1,094,073	340,661,000	311	20,986,000	19.16
1942	1,089,823	340,053,000	312	25,211,000	23.13
1943	1,005,308	310,090,000	308	32,751,000	32.58

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19.18
28.13
32.58

16, 1944

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ASSURES ALWAYS FULL CONDENSING CAPACITY FOR NIAGARA AERO CONDENSER

● In the NIAGARA Aero Condenser refrigerant gases are pre-cooled by the exclusive Duo-Pass Coil. This reduces condensing temperatures, prevents scale formation on the outside of the condensing coil, assures constant full capacity, reduces compressor head pressures.

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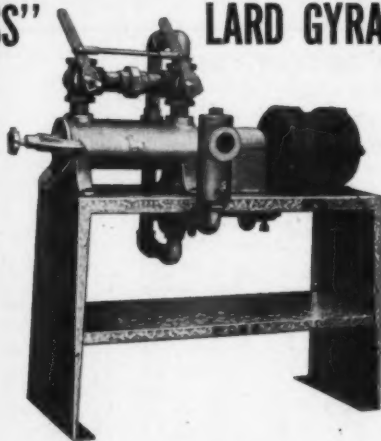
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This machine is invaluable for the making of high grade lard. It whips the lard into a smooth, fluffy mass, free from air pockets. Color and texture of the finished product are materially improved and the tendency toward rancidity is avoided.

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You can move meat much faster, with less labor and at lower costs with the powerful, speedy R & M heavy-duty dressing floor hoist. This hoist is a special design perfected by R & M for use by packers. Supplied in 1200 lb. or 2000 lb. capacities with pendent-rope or push-button control and a choice of speeds. Every part is built for smooth operation and long life. Take it up with R & M today.

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PROVISIONS AND LARD *Weekly Review*

Heavy Beef, Veal Output Help to Maintain Volume

Beef and veal production again carried the ball in maintaining total meat output of federally inspected plants in the week ended December 9 not too far below the level of 1943. Although pork production for the week showed a seasonal gain over a week earlier, volume was smaller than in 1943. The War Meat Board estimated that total meat production in federally inspected plants for the week ended December 9 amounted to 390,000,000 lbs. compared with 376,000,000 lbs. in the preceding week, but was 21,000,000 lbs. under volume in 1943.

The estimate of inspected cattle slaughter for last week was 323,000 head, slightly larger than in the preceding week but 52,000 (19 per cent) more than in the corresponding week a year ago. The estimate of beef production from this slaughter was 143,000,000 lbs., also a slight increase over the preceding week and 12,000,000 lbs. more than in the early December week of last year.

Inspected calf slaughter, estimated at 185,000 head, was 10 per cent smaller than the 205,000 slaughtered in the preceding week, but 45 per cent greater than the 127,000 slaughtered in the corresponding week a year ago. Veal pro-

duction for the week ended December 9 was estimated at 23,000,000 lbs., down 3,000,000 lbs. from the preceding week but 8,000,000 lbs. above last year.

The indicated sheep and lamb slaughter for the week ended December 9 was 485,000 head. This compares with 465,000 the preceding week and 535,000 for the corresponding week a year ago. The dressed weights of lamb and mutton produced in these weeks were 20,000,000 lbs., 19,000,000 lbs. and 22,000,000 lbs.

The estimated hog slaughter for the week totaled 1,468,000 head. This compares with 1,373,000 (revised) the preceding week and 1,745,000 head in the corresponding week last year. Estimated production of pork was 204,000,000 lbs. last week, against 190,000,000 lbs. (revised) for the preceding week, and 243,000,000 lbs. a year ago.

Hide Expert Tells of Mission to Paraguay

Upon his recent return to the U. S. after a four-week stay in Asuncion, Paraguay, Thomas F. Ryan, hide and leather specialist member of a mission of commodity experts sent to South America by the Inter-American Development Commission, gave THE NATIONAL PROVISIONER an interesting ac-

count of his travels and touched on some of the highlights of the country's cattle and hide industry.

Ryan's mission of five members left Miami on October 3 via Pan American Airways, stopping overnight at Port of Spain, Belem and Recife. From Recife the group flew to Rio de Janeiro, spending two nights there before proceeding to Asuncion.

Ryan states that Paraguay has an area of 177,000 square miles and is slightly larger than the state of California. Its population was officially estimated at 1,015,000 in 1940, of which 172,000 dwelt in the capital, Asuncion. This land-locked country connects via the Paraguay river through Buenos Aires with the sea ports of the world.

The cattle population in 1939 was estimated at 3,500,000. Freight cost via the Paraguay and Parana rivers from Asuncion to tide water at Buenos Aires exceeds the cost of ocean freight from Buenos Aires to U. S. or English ports. Total hide production is estimated at 500,000 per annum, of which about 10 per cent is converted into rather poor domestic leather, in small primitive tanneries.

Paraguay is a tick district. Cattle are not de-horned and there is no cross breeding to speak of. The country has only one type of bovine stock, namely Criollo or National. Hides generally

HIGHER LIVE HOG COSTS INCREASE CUT-OUT LOSSES

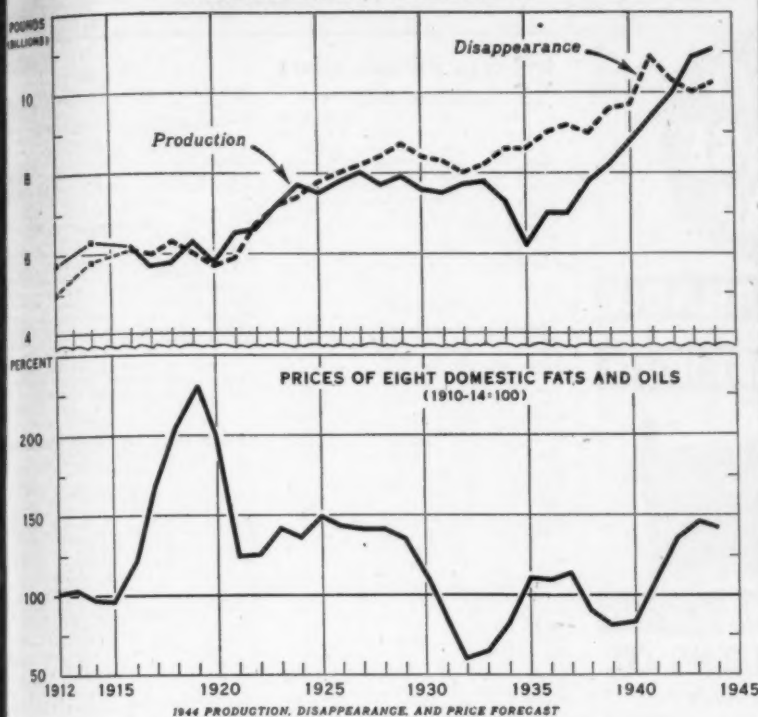
(Chicago costs and prices, first four days of week.)

A heavy snow storm in the Midwest cut hog receipts sharply this week and live prices moved up rapidly. There was some decline in live prices later, but average costs to packers were far above those of last week. As a result, the hog cut-out test showed greater losses for all weights,

with the medium and heavy butchers in the poorest position. The test shown here is for illustrative purposes only and each packer should use his own costs, credits, expenses, yields and realizations in figuring his own test.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
Regu- lar wt.	Pct. live	Pct. sn. yield	Price per lb.	Value		Regu- lar wt.	Pct. live	Pct. sn. yield	Price per lb.	Value		Regu- lar wt.	Pct. live	Pct. sn. yield	Price per lb.	Value	
				per cwt. alive	per cwt. sn. yield					per cwt. alive	per cwt. sn. yield					per cwt. alive	per cwt. sn. yield
Regular hams.....	14.0	20.0	21.4	\$ 3.00	\$ 4.28	13.8	19.4	21.0	\$ 2.90	\$ 4.08	13.0	18.0	20.0	21.0	\$ 2.90	\$ 4.08	13.0
Skinned hams.....	5.7	8.1	20.0	1.14	1.62	5.5	7.7	20.0	1.10	1.54	5.4	7.4	20.0	1.08	1.48	5.3	7.3
Picnics.....	4.3	6.0	24.8	1.07	1.49	4.1	5.8	24.8	1.02	1.44	4.1	5.7	23.7	.97	1.38	4.0	5.6
Loins (blade in).....	10.1	14.5	23.3	2.35	3.38	9.9	13.8	21.8	2.16	3.01	9.7	13.4	20.7	2.01	2.78	9.6	13.3
Bellies, B. P.....	11.1	15.8	17.2	1.91	2.72	9.6	13.4	16.5	1.88	2.61	4.0	5.5	15.2	.61	.84	3.9	5.4
Bellies, D. S.....	2.1	3.0	14.0	.29	.42	4.6	6.3	12.0	1.40	1.29	1.40	1.40
Fat backs.....	3.2	4.5	10.5	.34	.47	4.6	6.4	11.0	.51	.70	4.5	6.3
Plates and jowls.....	2.9	4.2	10.3	.30	.43	3.1	4.2	10.3	.32	.43	3.5	4.8	10.3	.36	.50	3.4	4.7
Raw leaf.....	2.2	3.2	12.4	.27	.40	2.2	3.1	12.4	.27	.38	2.2	3.1	12.4	.27	.38	2.1	3.0
P. B. lard, rend. wt.....	12.9	18.4	12.8	1.65	2.36	11.4	15.8	12.8	1.46	2.02	10.4	14.5	12.8	1.23	1.78	9.9	14.0
Spare ribs.....	1.6	2.3	16.0	.20	.37	1.6	2.3	15.5	.22	.31	1.6	2.2	15.0	.19	.28	1.5	2.1
Regular trimmings.....	3.2	4.6	17.8	.57	.83	3.0	4.2	17.8	.58	.75	2.9	4.1	17.8	.52	.73	2.8	4.0
Feet, tails, neckbones.....	2.0	2.912	.17	2.0	2.811	.15	2.0	2.811	.15	1.9	2.7
Offal and miscellaneous.....49	.7049	.6949	.68
Credit for subsidy.....	1.30	1.86	1.30	1.82	1.30	1.81
TOTAL YIELD AND VALUE.....	70.0	100.0	...	\$14.43	\$20.61	71.5	100.0	...	\$14.09	\$19.72	72.0	100.0	...	\$13.94	\$19.37
			Per cwt. alive						Per cwt. alive						Per cwt. alive		
Cost of hogs.....			\$13.97						\$14.22						\$14.20		
Condemnation loss.....			.08						.08						.08		
Handling and overhead.....			.61						.53						.49		
TOTAL COST PER CWT.....			\$14.66						\$14.83						\$14.77		
TOTAL VALUE.....			14.43						14.08						13.94		
—Cutting margin.....			\$.23						\$.74						\$.83		
+Cutting margin.....				
—Margin last week.....			.14						.51						.50		
+Margin last week.....				

FATS AND OILS: PRODUCTION FROM DOMESTIC MATERIALS, APPARENT DOMESTIC DISAPPEARANCE, AND INDEX NUMBERS OF WHOLESALE PRICES, 1912-44



Prices for most fats and oils were at or nearly at ceiling levels throughout 1944, the only major exception being a reduction in lard prices from May to early August. In 1945, most fats and oils prices probably will continue at or near the maximums. Demand for fat and oil will be strong and supplies are expected to be smaller than in 1944. Production from domestic materials in 1945 may total about 10 billion lbs., compared with approximately 11 billion lbs. in 1944.

are well taken off, very well trimmed and handled, but contain numerous natural damages on the grain before slaughter. According to law, all cattle are branded at six months of age, most of them carrying a small round butt brand.

Paraguay, Ryan reports, "is one country in our western hemisphere that is very backward and hundreds of years behind the times. They have no sewage or water system, not even in the capital city. Neither do they have refrigeration in their packing plants. Beef from municipal plants is consumed the day after slaughter, while the product of the three frigorificos is converted into meat concentrates or tierced brined meats for export."

Ryan's report on Paraguay and its hide and leather industry has been mailed to the Washington office of the Inter-American Development Commission. This report, in part, will be combined with the reports of specialists in the lumber and edible oil fields. The composite report will then be presented to interested parties in the investigation.

Food can help shorten the war—if every pound of it fights.

PLANNING IN-PLANT FEEDING

An industrial Feeding Facilities Manual containing basic plans for in-plant feeding and illustrated with design charts has just been published by the Office of Distribution, War Food Administration, in response to requests from industry for this type of assistance. The lay-outs are designed on the principle that food is better prepared, retains more nutritive value and appears more appetizing if equipment is properly placed.

It is directed to industrial engineers and architects. There are twelve parts, including sections on lay-out, design, and construction and descriptions, plans and equipment lists for different types and sizes of facilities. Copies of the manual are limited and are available from the regional offices of the Office of Distribution, War Food Administration.

NOVEMBER BUFFALO LIVESTOCK

November receipts, shipments and slaughter at Buffalo, N. Y.:

	Cattle	Calves	Hogs	Sheep
Receipts	28,585	11,823	23,968	90,445
Shipments	17,965	6,290	10,439	78,174
Local slaughter	11,440	5,579	14,700	12,090

Fast, Safe INSTO-GAS TORCHES for Packers



Singeing hogs with Insto-gas torch

THE instant-lighting Insto-gas torches produce a clean, blue flame, with no soot, no smoke and no monoxide gas. They are safe to use in enclosed rooms. Packers find that light-weight Insto-gas torches are far superior for—

Singeing—Carcasses of all kinds.

Thawing—pipes and sewers and freeze-ups of products such as tallow, lard and resin in pumps and piping.

Plumbing and Electrical—lead and solder work.

General plant maintenance.

Insto-gas torches are the only ones listed by Underwriters and Factory Mutuals Laboratories and are recommended by leading Safety Engineers.



Insto-gas torches are made in five sizes with flames ranging from pencil flame on the No. 1 to a 24" blast flame on the No. 5.

Write today or use coupon for Free Insto-gas bulletin.

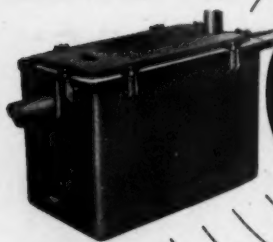
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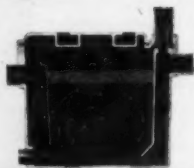
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GREASE
TRAP**

**IS AVAILABLE
IN CAST IRON**

GREASE TRAPS can again be made from cast iron, as war restrictions on cast iron as a material have been lifted. Now Murray Grease Traps can be supplied on order—the grease traps that are accurately rated at an operating efficiency of better than 90% at GPM flow capacity and grease retaining capacity. The Murray patented vent design prevents siphonage of grease from the trap into the sewer—patented baffles eliminate turbulency within the trap. Certified to meet Government specifications. Catalog with capacities upon request.



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D. J. MURRAY MANUFACTURING CO.

WAUSAU

WISCONSIN

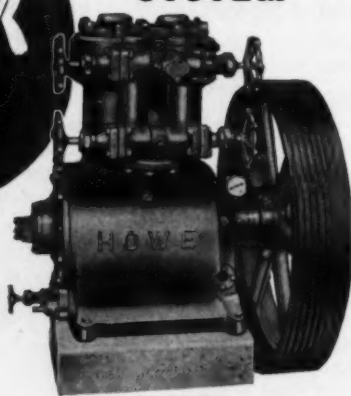
Trade Mark Reg.



U. S. Pat. Off.

**YOUR
REFRIGERATING
SYSTEM**

Check



**We Can Supply
Replacement
Equipment or a
Complete New
Refrigerating
Plant**

For exceptional low operating costs and years of trouble-free service, install Howe Refrigeration Equipment. The Howe line includes 2 and 3 cylinder ammonia compressors from 1/2 to 150 tons; all sizes of Methyl and Freon condensing units; self-contained automatic ammonia units; shell and tube condensers; brine coolers; water coolers; unit coolers; and complete Lockup Freezing Units—backed by over 30 years of "know Hows" and world-wide installations. Write for details.

HOWE ICE MACHINE COMPANY
2825 MONTROSE AVENUE CHICAGO 18, ILLINOIS

HOWE Refrigeration

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

***Carcass Beef**

Week ended
December 13, 1944
per lb.

Steer, hfr., choice, all wts.	20%
Steer, hfr., good, all wts.	20
Steer, hfr., com., all wts.	17%
Steer, hfr., utility, all wts.	15%
Cow, com. & gd., all wts.	17%
Hindquarters, choice	23
Forequarters, choice	18%
Cow hdq., commercial	19
Cow foreq., commercial	16%

***Beef Cuts**

Steer, hfr., sh. loin, choice	32%
Steer, hfr., sh. loin, good	30%
Steer, hfr., sh. loin, com.	25%
Steer, hfr., sh. loin, util.	22%
Cow, sh. loin, com.	25%
Cow, sh. loin, util.	22%
Steer, hfr., round, choice	22%
Steer, hfr., round, good	21%
Steer, hfr., rd., commercial	19
Steer, hfr., rd., utility	16%
Steer, hfr., loin, choice	28
Steer, hfr., loin, good	28
Steer, hfr., loin, commercial	23%
Cow, loin, commercial	23%
Cow, loin, utility	20
Cow round, commercial	19
Cow round, utility	16%
Steer, hfr., rib, choice	24%
Steer, hfr., rib, good	23
Steer, hfr., rib, commercial	21%
Steer, hfr., rib, utility	18%
Cow rib, commercial	21%
Cow rib, utility	18%
Steer, hfr., sir., choice	27%
Steer, hfr., sir., good	26
Steer, hfr., sir., com.	21%
Steer, hfr., cow flank	13%
Cow, sirloin, commercial	21%
Cow, sirloin, util.	18%
Steer, hfr., flank steak	23%
Cow, flank steak	23%
Steer, hfr., reg. chk., choice	20%
Steer, hfr., reg. chk., good	19
Steer, hfr., reg. chk., com.	17%
Steer, hfr., reg. chk., utility	15%
Cow, reg. chk., commercial	17%
Cow, reg. chuck, utility	15%
Steer, hfr., c. c. chk., choice	18%
Steer, hfr., c. c. chk., gd.	17%
Steer, hfr., c. c. chk., com.	16%
Steer, hfr., c. c. chk., utility	14%
Cow, c. c. chk., commercial	16%
Cow, c. c. chk., utility	14%
Steer, hfr., forebank	12%
Cow forebank	12%
Steer, hfr., brisket, choice	17
Steer, hfr., brisket, good	17
Steer, hfr., brisket, com.	15
Steer, hfr., brisket, utility	15
Cow, hr., commercial	14%
Cow, hr., util.	14%
Steer, hfr. back, choice	21%
Steer, hfr. back, good	20
Cow back, commercial	18%
Cow back, utility	17%
Steer, hfr. arm chk., choice	19
Steer, hfr. arm chk., good	18
Cow arm chk., commercial	17
Cow arm chk., utility	15%
Steer, hfr. sh. pl., gd. & ch.	14%
Steer, hfr. sh. pl., com. & util.	13%
Cow sh. pl., commercial	13%
Cow sh. pl., utility	13%

*Quot. on beef items include permitted additions for zone 5, plus 25c per cwt. for local del.

Veal—Hide on

Choice carcass	20%
Good carcass	19%
Choice saddles	22%

***Beef Products**

Brains	7%
Hearts, cap off	15%
Tongues, fresh or froz.	22%
Tongues, can., fr. or froz.	16%
Sweetbreads	28%
Ox-tails, under 1/2 lb.	8%
Tripe, scalded	4%
Tripe, cooked	4%
Livers, unblemished	23%
Kidneys	11%

***Veal Products**

Brains	9%
Calf livers, Type A	49%
Sweetbreads, Type A	39%

*Prices carlot and loose basis. For lots and for 50 lbs. add \$0.025. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

****Lamb**

Choice lamb	2000
Good lambs	1800
Medium lambs	1700
Choice hindquarter	2100
Good hindquarter	2000
Choice fores	2000
Good fores	1900
Lamb tongues, Type A	14%

****Mutton**

Choice sheep	1200
Good sheep	1100
Choice saddles	1100
Good saddles	1000
Choice fores	1000
Good fores	900
Mutton legs, choice	1000
Mutton loins, choice	1000

*Quot. on lamb and mutton are for Zone 5 and include 10c for stockette, plus 25c per cwt. for del.

*Fresh Pork and Pork Products

Reg. p. loins, und. 12 lbs. av.	20
Picnics	18
Tenderloins, 10-lb. carions	18
Tenderloins, loose	18
Skinned shldrs., bone in	24
Spareribs, under 3 lbs.	18
Boston butts, 4/8 lbs.	24
Boneless butts, c. t.	24
Neck bones	4
Pigs' feet	4
Kidneys	21
Livers, unblemished	21
Brains	7 0/11
Ears	6
Snouts, lean out	6
Snouts, lean in	7
Heads	7
Chitterlings	1
Tidbits, hind feet	1

*Prices carlot and loose basis.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	24
Fancy skinned hams, 14/18 lbs., parchment paper	24
Fcy. trim, bacon, 8 lb. down	24
Sq. cut, bacon, 8 lb. down, wrap	24
No. 1 beef sets, smoked	45
Insides, C Grade	45
Outsides, C Grade	45
Knuckles, C Grade	45

Quot. on pork items include add 50c per cwt. for Zone 3, minus 50c per cwt. for sales in lots under 500 lbs.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$19.50
Reg. trim, 200-lb. bbl.	21.00
Honey, tripe, 200-lb. bbl.	21.00

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$23.00
80-100 pieces	22.00
100-125 pieces	21.00
Cl. pl. pork, 25-35 pcs.	21.00
Brisket pork, 25 lbs.	21.00
Plate beef, 200 lb. bbl.	22.00
Ex. plate beef, 200 lb. bbl.	21.00

*Quot. on pork items are for less than 5,000 lb. lots and include add. permitted add., except boxing and loc. del.

SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis	
Reg. pork trim. (50% fat)	17%
Sp. lean pork trim. 85%	17%
Ex. lean pork trim. 95%	17%
Pork cheek meat	17
Pork livers, unblemished	17
Boneless bull meat	17
Boneless chucks	17
Shank meat	17
Beef trimmings	17
Dressed canners	17
Dressed cutter corns	17
Dressed bologna bulls	17
Pork tongues	17

*Quoted below ceiling.

Low-Cost Cleaning in the Killing Department

The effectiveness of sanitation procedures in your killing department depends to an important degree on using a detergent designed for this purpose. It must do the work easily, safely and quickly...remove all contaminating deposits from equipment or floors.

More and more superintendents and foremen are finding that the detergent that best meets these requirements is Oakite Composition No. 20 or Oakite Composition No. 37.

Send For Free Digest!

A FREE 17-page Oakite Digest for meat packing and sausage plants tells how these materials are used...describes many other sanitation procedures and short cuts that help you put daily clean-up work on a low-cost basis. Write for it today.

**SANITATION
DIGEST
For
MEAT PACKERS**

OAKITE PRODUCTS, INC., 20A THAMES STREET, NEW YORK 6, N. Y.
Technical Service Representatives in All Principal Cities of the United States and Canada

OAKITE CLEANING
MATERIALS METHOD SERVICE FOR EVERY CLEANING REQUIREMENT



**PREFERRED
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SERVICE**
CELLOPHANE GLASSINE
GREASEPROOF PARCHMENT
BACON PAK LARD PAK

DANIELS MANUFACTURING CO.
RHINELANDER, WISCONSIN
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Cow, commercial.....	19

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

KOSHER BEEF CUTS

Steer, hfr., tri., choice.....	21 1/4
Steer, hfr., tri., good.....	20 1/4
Steer, hfr., tri., commercial.....	19 1/4
Steer, hfr., tri., utility.....	17 1/4
Steer, hfr., reg. chk., choice.....	24
Steer, hfr., reg. chk., good.....	22 1/2
Steer, hfr., reg. chk., commercial.....	21 1/4
Steer, hfr., reg. chk., utility.....	18 1/4

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

Steer, hfr., rib, choice.....	25 1/4
Steer, hfr., rib, good.....	24 1/4
Steer, hfr., rib, commercial.....	22 1/2
Steer, hfr., rib, utility.....	20
Steer, hfr., loin, choice.....	31
Steer, hfr., loin, good.....	29 1/4
Steer, hfr., loin, commercial.....	24 1/4
Steer, hfr., loin, utility.....	21 1/4

Above prices are for Zone 9, plus 50c per cwt. for del. Add. for kosh. cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

	Western
Pork loins, fr., 12 lbs. dn.....	23 1/4
Shoulders, reg.....	20 1/4
Butts, reg., 4/8 lbs.....	24 1/4
Hams, reg., under 14 lbs.....	22
14 lbs.....	24
Picnics, fr., bone in.....	19 1/4
Pork trim., ex. lean.....	30 1/4
Pork trim., reg.....	17 1/4
Spareribs, med.....	13 1/4

	City
Pork loins, fr., 10/12 lbs.....	26 1/4
Shoulders, reg.....	21 1/4
Butts, boneless, C. T.....	31
Hams, reg., und. 14 lbs.....	25 1/4
Picnics, bone in.....	19 1/4
Pork trim., ex. lean.....	31 1/4
Pork trim., reg.....	19 1/4
Spareribs, med.....	19
Boston butts, 4/8 lbs.....	27 1/4

*COOKED HAMS

Ckd. hams, skin on, fattd., 8/dn.....	43
Ckd. hams, skinless, fattd., 8/dn.....	46 1/4

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended Dec. 9, 1944, were reported as follows:

	Week Dec. 9	Previous week	Same week '43
Cured meats, pounds.....	24,106,000	38,167,000	35,477,000
Fresh meats, pounds.....	49,592,000	42,563,000	47,985,000
Lard, pounds.....	5,257,000	7,261,000	12,460,000

*SMOKED MEATS

Reg. hams, under 14 lbs.....	23
Reg. hams, 14/18 lbs.....	27 1/4
Reg. hams, over 18 lbs.....	26 1/4
Skd. hams, under 14 lbs.....	20 1/4
Skd. hams, 14/18 lbs.....	24 1/4
Skd. hams, over 18 lbs.....	23 1/4
Picnics, bone in.....	20 1/4
Bacon, west., 8/12 lbs.....	20 1/4
Bacon, city, 8/12 lbs.....	20 1/4
Beef tongue, light.....	31
Beef tongue, heavy.....	31

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., hd. on, if fat in, Dec. 13, under 80 lbs.....	\$18.50
81 to 99 lbs.....	18 1/2
100 to 119 lbs.....	18 3/4
120 to 139 lbs.....	18 1/2
140 to 159 lbs.....	18 1/4
160 to 179 lbs.....	18 1/4
180 to 199 lbs.....	18 1/4

*DRESSED VEAL

Hide off

Choice, 50¢@275 lbs.....	22 1/2
Good, 50¢@275 lbs.....	21 1/2
Comm., 50¢@275 lbs.....	19 1/2
Utility, 50¢@275 lbs.....	17 1/2

*Quot. are for zone 9 and include 50c for del. An additional 1/4¢ per cwt. permitted if wrapped in stick-inette.

DRESSED SHEEP AND LAMBS

Lamb, choice.....	27 1/4
Lamb, good.....	25 1/4
Lamb, com.....	23 1/4
Mutton, gd. & ch.....	14 1/4
Mutton, util. & cull.....	13 1/4

Quotations are for zone 9.

FANCY MEATS

Tongues, Type A.....	24 1/4
Sweetbreads, beef, Type A.....	24 1/4
Sweetbreads, veal, Type A.....	41 1/4
Beef kidneys.....	12 1/4
Lamb fries, per lb.....	24 1/4
Livers, beef, Type A.....	24 1/4
Oxtails, under 1/2 lb.....	9 1/4

Prices 1 c. l. and loose basis for zone 9. For lots under 500 lbs. add \$0.625.

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	5.00 per cwt.
Inedible suet.....	4.75 per cwt.

PROUD

*to supply seasonings and colors
for many of the nation's most
famous prepared foods*

WM. J. STANGE CO., 2530 W. MONROE ST., CHICAGO 12, ILL.

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

MARKET TRADING LOOSE, BASIS,
F.A.R. CHICAGO OR CHICAGO
BASIS

THURSDAY, DECEMBER 14, 1944
Top figures represent O.P.A.
ceilings

REGULAR HAMS

Fresh or Frozen	S.P.
14-16	21 1/4
16-18	21 1/4
18-20	21 1/4
20-22	21 1/4
22-24	20 3/4

BOILING HAMS

Fresh or Frozen	S.P.
14-16	20 3/4
16-18	19 3/4
18-20	19 3/4

SKINNED HAMS

Fresh or Frozen	S.P.
14-16	23 1/4
16-18	23 1/4
18-20	22 3/4
20-22	22 3/4
22-24	21 3/4
24-26	21 3/4
26-28	21 3/4
28-30	21 3/4
30-32	21 3/4

PICNICS

Fresh or Frozen	S.P.
6-8	19 3/4
8-10	19 3/4
10-12	19 3/4
12-14	19 3/4
14-16	19 3/4

Short Shank 1/2 over.

BELLIES

(Square Cut Seedless)

Fresh or Frozen	Cured
6-8	17 1/4
8-10	16 3/4
10-12	16 3/4
12-14	16 3/4
14-16	15 3/4
16-18	14 3/4

D. S. BELLIES

Clear	Rib
18-20	14 3/4
20-22	14 3/4
22-24	14 3/4
24-26	14 3/4
26-28	14 3/4
28-30	14 3/4
30-32	14 3/4
32-34	14 3/4

GREEN AMERICAN BELLIES

16-20	13 3/4
20-22	13 3/4
22 and up	13 3/4

FAT BACKS

Green or Frozen	Cured
6-8	10 3/4
8-10	10 3/4
10-12	10 3/4
12-14	10 3/4
14-16	10 3/4
16-18	11 1/4
18-20	11 1/4
20-22	11 1/4

OTHER D. S. MEATS

Fresh or Frozen	Cured
Regular plates	11
Clear plates	10
Jowl butts	10
Square jowls	12

FUTURE PRICES

MONDAY, DEC. 11, THROUGH
FRIDAY, DEC. 15, 1944

LARD	No bids or offerings
Dec.	No bids or offerings
Jan.	No bids or offerings
Mar.	No bids or offerings
May	No bids or offerings

WEEK'S LARD PRICES

Prices of prime steam lard:

P.S. Lard	P.S. Lard	Raw
Tierces	Loose	Leaf
Dec. 11	13.80	12.75n
Dec. 12	13.80	12.75n
Dec. 13	13.80	12.75n
Dec. 14	13.80	12.75n
Dec. 15	13.80	12.75n

Packers' Wholesale Prices

Refined lard tierces, f.o.b.	
Chicago C. L.	14.55
Kettle rend., tierces, f.o.b.	
Chicago C. L.	15.05
Leaf, kettle rend., tierces,	
f.o.b. Chicago C. L.	15.05
Neutral, tierces, f.o.b.	
Chicago C. L.	15.55
Shortening, tierces, c.a.f.	16.50

EASTERN FERTILIZER MARKETS

New York, Dec. 13, 1944

The crackling market advanced during the week and sales of 50 per cent material were made at 90c per unit f.o.b. New York and the 62 per cent grade sold at \$1 per unit, f.o.b. New York. Wet rendered tankage sold at \$4.75. Blood continued to sell at the ceiling price of \$5.53 f.o.b. New York.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 16% per unit	5.53
Unground, fish scrap, dried, 11% ammonia, 16% B. P. L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11% ammonia, 10% B. P. L., c.i.f. spot	55.00
December shipment	55.00
Fish scrap (acidulated), 7% ammonia, 8% A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	4.75

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$42.00
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.65

Dry Rendered Tankage

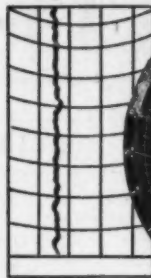
45/50% protein, unground.....\$.90

ST. LOUIS HOGS IN NOVEMBER

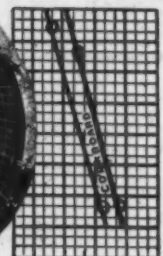
Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for November, 1944, and 1943, as reported by H. L. Sparks & Co.:

	Nov., 1944	Nov., 1943
Total receipts	264,880	380,233
Av. wt., lbs.	236	230
Top prices:		
Highest	\$14.60	\$14.35
Lowest	14.00	13.70
Average cost	14.06	13.49

HUMIDITY



THERMAL CONDUCTIVITY



CUTS DOWN
EQUIPMENT
WEAR

LOWERS
OPERATING
COST

Helps Hold
Uniform Temperatures
... Control Humidity



In cold rooms, where moisture is ever-present, UNITED'S B. B. (Block Baked) Corkboard, because of its low conductivity value, helps maintain predetermined temperatures and control of relative humidities. The result is less overloading of the vital refrigerating equipment ... assuring more efficient operation, and longer life.



Whatever your problem, UNITED'S insulation engineers can help you properly plan your next insulation job. A consultation infers no obligation.

**UNITED
CORK COMPANIES**
KEARNY, NEW JERSEY
Manufacturers and Erectors of Cork Insulation

SALES OFFICES AND WAREHOUSES

Albany, N. Y.	Cincinnati, Ohio	Milwaukee, Wis.	Pittsburgh, Pa.
Baltimore, Md.	Cleveland, Ohio	New Orleans, La.	Rock Island, Ill.
Boston, Mass.	Hartford, Conn.	New York, N. Y.	St. Louis, Mo.
Buffalo, N. Y.	Indianapolis, Ind.	Philadelphia, Pa.	Waterville, Me.
Chicago, Ill.	Los Angeles, Calif.		

BY-PRODUCTS—FATS—OILS

TALLOWES AND GREASES

TALLOWES AND GREASES.—Although hog slaughter has shown a sharp increase in the last few weeks the production of greases still appears to be under the needs of the trade. Product is moving just about as made and there is little or no accumulation at any point. The undertone of the market is very firm, with buyers willing to take any grade of product in order to fill their needs. The tallow market is in about the same position with production running lighter than demand. The Bureau of the Census reported that production of inedible tallow during October was 76,675,000 lbs. against 70,319,000 lbs. in September, and that October 31 plant and warehouse stocks totaled 151,433,000 lbs. October grease output was 43,766,000 lbs., while October 31 inventories amounted to 143,745,000 lbs.

Although trading was mostly on a routine basis, sales of nearly every grade were reported, with most of the product earmarked before produced. Fancy tallow was reported at 8½c; choice, 8¼c, and special at 8¼c. Sales of greases included choice white, 8½c; A-white, 8¼c; B-white, 8¼c, and yellow at 8¼c.

NEATSFOT OIL.—The market on neatfoot oil continues in the doldrums with practically no sales reported. It is indicated that some product is moving, but this is going directly to users.

STEARINE.—This market is mostly nominal with offerings lacking. Prime oleo stearine continues to be quoted at 10.61c while yellow grease stearine is at 8.50c.

OLEO OIL.—Offerings are still lacking in this trade and market conditions are unchanged. Extra oleo oil in tierces is quoted at 13.04c and prime, also in tierces, at 12.75c.

GREASE OIL.—Grease oils continue to move in a moderate way on a steady market. No. 1 is at 14c; prime burning, 15¼c, and acidless tallow oil at 13¼c.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended December 9, 1944, were 7,565,000 lbs.; previous week 6,862,000 lbs.; same week last year, 6,412,000 lbs.; Jan. 1 to date 287,649,000 lbs.; a year earlier during the corresponding period 253,028,000 lbs.

Shipments of hides from Chicago for week ended December 9, 1944, were 3,845,000 lbs.; previous week, 5,352,000 lbs.; same week last year, 4,336,000 lbs.; Jan. 1 to date 208,714,000 lbs.; for the same period in 1943 shipments amounted to 209,936,000.

VEGETABLE OILS

Volume of trading in the various vegetable oils probably reached a new low level this week with the market almost bare of offerings. Demand continues broad, but members of the trade believe that only an occasional sale will be made between now and the first of the year, for most crushers are generally sold up. Market news was scarce and had little effect on price trends.

SOYBEAN OIL.—Business was again very light in the soybean oil market this week. Only a little oil is moving on allocation and practically nothing is placed on sale. The market is firm with prices quoted at full ceiling. A moderate amount of business is expected after the first of the year, but volume will probably be small.

PEANUT OIL.—Trading continues light with prices quoted at full ceiling levels. The OPA this week announced that prices have been fixed for refined peanut oil prices at half a dozen new points, most of which are in the South. The new trading locations' ceiling prices contain the usual or normal differential over or under the ceilings previously established for other trading locations.

OLIVE OIL.—Arrival of the Spanish olive oil is expected at any time. Meanwhile, the market is quiet on domestic oil with offerings light and quotations on the firm side.

COTTONSEED OIL.—Nearby months continued to be bid at ceiling levels most of the week, but trading in the futures market was very quiet. The OPA also announced that new trading locations and prices have been fixed for six new locations for bleachable prime summer yellow cottonseed oil, in line with ceilings established some time ago for more popular trading points. Of the new market points, four are in the South, one in the Southwest and one at Detroit, Mich. The spot market was quiet at most points this week also, and little trading is reported.

SUSPEND GRADING AT PLANT

In what was described as the first action of its kind in the area, the Southern Packing Co., Anniston, Ala., was notified by WFA that federal meat grading service had been suspended at the plant. According to A. C. Riley, area supervisor for the Office of Distribution, WFA, the action was taken because of the manager's "threatening attitude" toward federal officers in the course of carrying out their duties. Earlier, the company had been placed under a federal court restraining order under charges of violating OPA rules.

BY-PRODUCTS MARKETS

Action again centered around sales in the dry and wet rendered tallow this week. Buyers are now drawing quite a bit of distinction between high and low test and are paying a premium for the higher test. Accordingly, two sets of quotations are now quoted for both items and a slight variation in prices is reported, based on actual sales.

Blood

Unground, loose	Unit Ammonia
	

Digester Feed Tankage Materials

Unground, per unit ammo, low test	\$4.10@4.25
per unit ammo, high test	3.30@3.45
Liquid stick, tank cars	2.60
Quoted delivered mid-west point basis	

Packinghouse Feeds

65% digester tankage, bulk	72.00
60% digester tankage, bulk	71.00
55% digester tankage, bulk	69.00
50% digester tankage, bulk	67.00
45% digester tankage, bulk	65.00
50% meat and bone meal scraps, bulk	70.00
Bloodmeal	75.00
Special steam bone-meal	50.00@55.00

Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

Steam, ground, 3 & 50	33.00@34.00
Steam, ground, 2 & 20	33.00@34.00

Fertilizer Materials

High grade tankage, ground	Per ton
10@11% ammonia	3.85@4.00
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25@4.50

Dry Rendered Tankage

Hard pressed and expeller unground	Per unit
55% protein or less	\$1.00@1.10
55 to 75% protein	1.00@1.10
Quoted under ceiling, del'd. mid-west point basis	

Gelatine and Glue Stocks

Calf trimmings (limed)	Per cwt
Hide trimmings (limed)	1.00
Sinews and pizles (green, salted)	1.00
Cattle jaws, skulls and knuckles	Per ton
Pig skin scraps and trim, per lb.	7¼@7½

*Denotes ceiling price, f.o.b. shipping point.

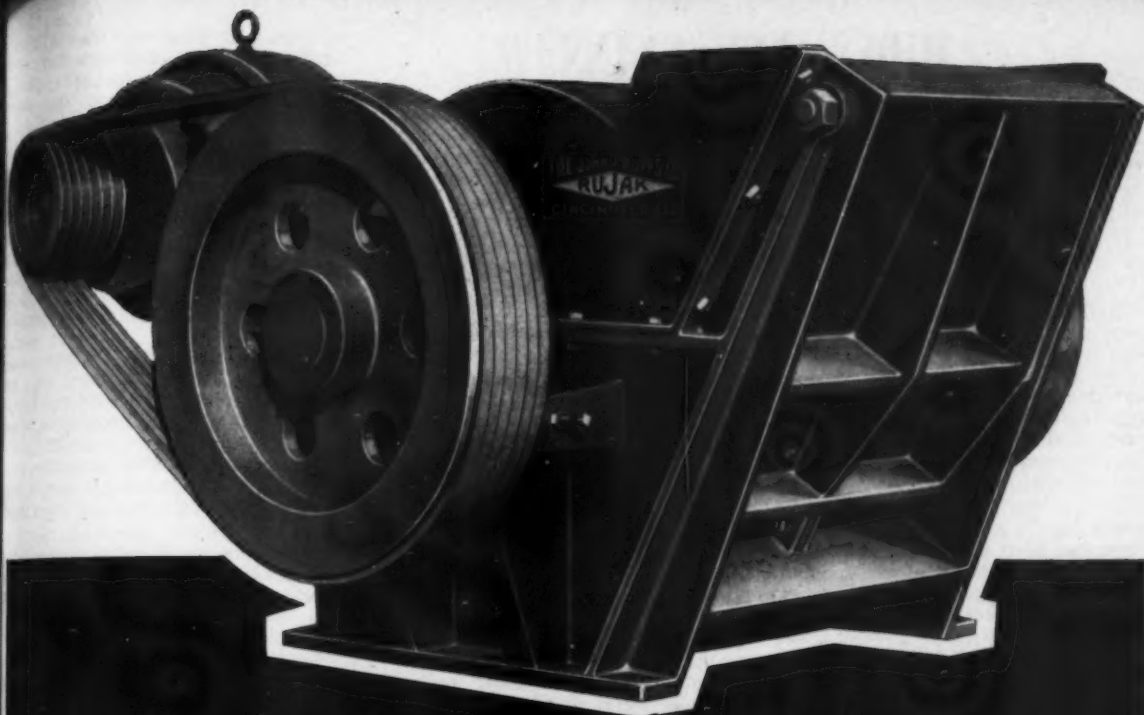
Bones and Hoofs

Round shins, heavy	Per ton
light	70.00
Flat shins, heavy	65.00@70.00
light	60.00
Blades, buttocks, shoulders & thighs	62.50@65.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted	40.00
Junk bones	30.00

Delivered Chicago.

Animal Hair

Winter coll dried, per ton	\$35.00@36.00
Summer coll dried, per ton	35.00@36.00
Winter processed, lb.	4.00
Winter processed, gray, lb.	4.00
Cattle switches	4.00



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- ◆ All-steel, all-welded, self-contained unit.
- ◆ Assures uniformity in rendering.
- ◆ Reduces cooking time . . . and
- ◆ Increases the working capacity of your cookers.
- ◆ Eliminates the bulk of fines and settlings from rendered fat.
- ◆ The Rujak Rotary Crusher increases efficiency as much as $\frac{1}{3}$!

Write for complete details and prices!

A COMPLETE LINE OF RENDERING EQUIPMENT

THE JOHN J. DUPPS COMPANY
AMERICAN BLDG. • CINCINNATI, O.

HIDES AND SKINS

Domestic hide markets quiet pending release of new permits on Dec. 26—South American market active—Price of Municipal heavy steers to be moved up two pesos.

Chicago

HIDES.—There was no possibility of any action in domestic hide markets this week, and there will probably be none until the next buying permits, covering Dec. hides, are released. According to the present schedule, the permits are to be valid for trading on Dec. 26, immediately after the holiday, and will expire on Jan. 6.

During the trading period which ended Dec. 9, permits for packer hides were well filled, and producers left in a well sold up condition, as the slaughter during Nov. was not up to earlier expectations. The federal inspected slaughter of cattle during Nov. totalled 1,335,737 head, as against 1,450,572 for Oct., and 1,289,603 for Nov. 1943; total for the eleven months this year was 12,685,591 head, as against 10,526,288 for same time 1943.

Inspected calf slaughter during Nov. totalled 873,919 head, as compared with 919,599 for Oct., and 624,741 for Nov. 1943; total for eleven months of 1944 was 7,100,793, as against 4,680,491 for

same period of 1943. Calf slaughter is currently showing some further decline, but cattle slaughter at 32 reported centers last week showed about two per cent increase over previous week.

The small packer market was well cleaned up last week and appears to be in a strong position at the ceiling level of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands.

The Pacific Coast market was also reported well sold up, due partly to participation by buyers unable to fill their permits for small packer stock, and market firm at the ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points.

FOREIGN WET SALTED HIDES.

At the end of last week, 17,075 hides sold in the South American market at unchanged prices to a buyer who acts for both England and the States, consisting of 8,500 heavy and 6,800 light standard steers, and 1,775 light reject Argentine steers. At early mid-week, the same buyer was credited with taking 14,500 heavy standard steers, 5,500 light standard steers and 2,800 light reject steers. England bought 5,200 Rosario heavy steers; 5,000 LaPlata heavy steers, 4,000 LaPlata reject steers, and 2,000 Rosa Fe reject steers sold to buyers in the States. It is re-

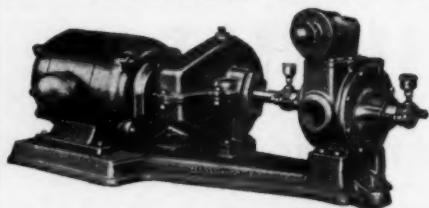
ported late this week that an agreement is being reached with England to increase by two pesos the price of brined Municipal sound and reject heavy steers.

CALF AND KIPSKINS.—The trading previous week cleared the packer market of Nov. calf and kipskins at full ceiling prices, with the bulk of the business done on basis of New York selection and prices, as previously quoted. The city collector market was also fairly well cleaned up, with demand for calf exceeding that for kipskins. The liberal supply of packer kipskins in recent months has slowed up the market for country kips but offerings appear to be firmly held at ceiling prices, in expectation that UNRRA operations will clean up the market later. Country calfskins were in demand at full ceiling prices.

SHEEPSKINS.—There is a good inquiry for packer shearlings, particularly for mouton or fur tanners, but production is currently limited and prices are quoted in a wide range. A car of No. 1 shearlings, without special selection and from mixed points sold this week at \$1.70; the lower grades are comparatively scarce but a truck-load is offered at \$1.25 for No. 2's and \$1.00 for No. 3's. Sales of No. 1's have been reported recently in other directions at up to \$2.15; No. 2's quoted in a range of \$1.00@1.25, and No. 3's \$.80@1.00. Production of pickled skins is insufficient for the current demand at full individual ceiling

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POWER PUMPS
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Pressures to 500 psi.

HAND PUMPS
1½ to 25 GPM
Pressures to 125 psi.



Write for Bulletin No. 304—Facts about Rotary Pumps

BLACKMER PUMP COMPANY

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CASING HOUSE
BERTH. LEVI & Co., Inc.
ESTABLISHED 1882

NEW YORK CHICAGO LONDON
BUENOS AIRES AUSTRALIA WELLINGTON

PACKERS

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J. HENDLER CO.

U. S. STOCK YARDS, Chicago 9, Ill.

DOLE

COOLING & FREEZING UNIT
CHICAGO

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

There appeared to be some quiet trading on fresh pork cuts, but most of the business continues in small lots. Shoulders were the most active item in the list and some half cars were reported. Very few hams were offered on the market.

Cottonseed Oil

Jan. unq.; Mar. 14.10b; May 14.31b; July 14.10b@14.31ax; Sept. 14.00b@14.31ax; Oct. 13.75b@14.00ax. Quiet, no sales.

CCC Purchases and Announcements

PURCHASES. — During the week ended December 9 purchases by the CCC included 9,186,257 lbs. frozen pork; 6,784,000 lbs. cured pork; 500,000 lbs. frozen beef and veal; 2,127,139 lbs. frozen lamb and mutton; 5,641,420 lbs. canned meats; 858,000 lbs. lard, and 17,560 bundles, 100-yards each, hog casings.

U. S. STORAGE STOCKS

	Dec. 1, '44 lbs.	Nov. 1, '44 lbs.	5-yr. Av. Dec. 1—lbs.
Beef, from...	105,802,000	115,049,000	100,384,000
In cure and cured	11,779,000	12,070,000	13,674,000
Pork, from...	108,053,000	117,742,000	104,488,000
D. S. in cure and cured	56,789,000	46,901,000	56,544,000
S. P. in cure and cured	150,556,000	132,172,000	192,248,000
Lamb and mutton, from...	19,220,000	17,882,000	14,555,000
Veal, from...	7,493,000	7,002,000	7,002,000
All offal	35,375,000	39,768,000	79,045,000
Lard (Rend. Pk. fat included)	90,000,000	118,072,000	137,362,000

The CCC holds in cold storage outside of processors' hands 53,794,000 lbs. cured porkcuts, and 49,250,000 lbs. of lard and rendered pork fat. These holdings are included in the totals.

Meat has what it takes!

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended Dec. 15, '44	Prev. week	Cor. week, 1943
Hvy. nat. str.	@15 1/4	@15 1/4	@15 1/4
Hvy. Tex. str.	@14 1/4	@14 1/4	@14 1/4
Hvy. butt	@14 1/4	@14 1/4	@14 1/4
Brnd'd str.	@14 1/4	@14 1/4	@14 1/4
Hvy. Col. str.	@14	@14	@14
Ex-light Tex.	@15	@15	@15
str.	@14 1/4	@14 1/4	@14 1/4
Brnd'd cows	@15 1/4	@15 1/4	@15 1/4
Hvy. nat. cows	@15 1/4	@15 1/4	@15 1/4
Lt. nat. cows	@15 1/4	@15 1/4	@15 1/4
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Calveskins	23 1/2 @27	23 1/2 @27	23 1/2 @27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17 1/2	@17 1/2	@17 1/2
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Branded all-wts.	@14	@14	@14
Nat. bulls	@11 1/4	@11 1/4	@11 1/4
Brnd'd bulls	@10 1/4	@10 1/4	@10 1/4
Calveskins	20 1/2 @23	20 1/2 @23	20 1/2 @23
Kips, nat.	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	@15	@15	@15
Hvy. cows	@15	@15	@15
Bulls	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11 1/4	@11 1/4	@11 1/4
Calveskins	16 @18	16 @18	16 @18
Kipskins	@16	@16	@16
Horsehides	6.25 @6.00	6.25 @7.90	6.50 @6.00

All country hides and skins quoted on flat basis.

SHEEPSKINS

Phr. shearings	1.70 @2.15	1.70 @2.15	@1.60
Dry pelts	24 1/2 @25	24 1/2 @25	27 1/2 @28 1/2

CHICAGO PROVISION STOCKS

	Dec. 15, '44 lbs.	Nov. 30, '44 lbs.	Dec. 15, '43 lbs.
P. S. lard (a)	1,788,846	2,140,917	8,094,000
P. S. lard (b)	479,000		
Other lard	15,001,451	16,328,459	14,738,008
Total lard	17,869,297	18,469,376	22,832,008
D. S. Cl Bellies (contract)	457,700	448,000	213,400
D. S. Cl Bellies (other)	8,040,311	6,933,866	9,650,905
Total D. S. Cl Bellies	8,498,011	7,381,866	9,864,305
D. S. Rib Bellies			

(a) Made since Oct. 1, 1944.

(b) Made from Oct. 1, '43 to Oct. 1, 1944.

Our invasion troops must have containers. Intensify your plant container salvage program to speed Victory.

prices; market quotable \$7.75@8.00 per dot. packer production sheep and lamb-skins. Sales of wool pelts recently by Iowa packers, all Dec. production, are credited around \$3.25 per cwt. live-weight basis, for westerns and natives together. A buyer reports purchasing a car of mid-east natives late this week at \$3.00 per cwt. Market appears in a firm position, reflecting the increased yield from current pelts.

Recent Orders by War Agencies

RATIONING. — Industrial user factors for rationed foods and meats-fats were announced this week by the Office of Price Administration for the allotment period beginning January 1 and ending March 31, 1945. Special provision has been made for industrial users of meat that has a point value other than zero on December 16, 1944, to obtain their first quarter allotment through the local War Price and Rationing Board or the district office where they are registered. The allotment will permit the industrial user to obtain and use 70 per cent of such meat or canned fish used during the corresponding period of 1942. The industrial user factors for fats and cheeses are unchanged except for the butter factor, which is increased from 8.0 to 10.0. No factor was announced for meats since virtually all meats used by industrial users are point-free items.

VEGETABLE OILS. — Ceiling prices for additional trading locations for refined vegetable oils were announced this week by OPA. These new trading locations and per pound ceiling prices for bleachable prime summer yellow cottonseed oil delivered in tank cars are: Birmingham, Ala., 14.06c; Detroit, Mich., 14.33c; Dothan, Ala., 14.08c; Enterprise, Ala., 14.10c; Opelousas, La., 14.01c; Wichita, Kans., 14.05c. Prices have also been fixed for refined peanut oil delivered at the same locations. Opelousas, La., also has become a trading location for imported sunflower seed oil with a ceiling fixed at 14c per lb. delivered there in tank cars.

Hundreds of Nationally Known Prepared Foods Contain Stange Seasonings

WM. J. STANGE CO.

2530 W. MONROE ST., CHICAGO 12, ILL.

LIVESTOCK MARKETS *Weekly Review*

CATTLE ON FEED NOW ABOVE YEAR EARLIER

INFORMATION available early in December points to some increase in the number of cattle fed for market during the current winter feeding season over the number fed a year earlier, the Department of Agriculture reported this week. Present indications are that more cattle will be fed in the Corn Belt states than last year and that feeding in other states will be at least as large as last year. Much of the increase will be in the number finished on winter wheat pastures and sorghum feeds in the plains area from Kansas to Texas.

While the total number of cattle fed in the Corn Belt is expected to exceed that of last year, there will be a marked variation in the situation among individual states. Records of in-shippments of stocker and feeder cattle point to a larger feeding operation in the three leading feeding states of Illinois, Iowa and Nebraska, and the large number of cattle on wheat pastures in Kansas is expected to increase the total number of cattle fed in that state over a year earlier. On the other hand, sharp reductions are indicated for Ohio, Indiana, Michigan, Minnesota and Missouri and little change for Wisconsin and South Dakota.

Shipments of stocker and feeder cattle into the Corn Belt in November were somewhat smaller than the near-record shipments for that month a year earlier. Shipments into Corn Belt states for which complete records are available were about 2 per cent smaller than last year, with numbers down in all states except Illinois. Smaller shipments from public stockyards were about offset by an increase in directs. For the five months, July through November, the total this year of 1,610,000 was about 4 per cent larger than last

year, with Illinois, Iowa and Nebraska up and the other five states down. For this five months shipments of feeder cattle into Missouri, South Dakota and Kansas from public stockyards were below last year but in the case of Kansas direct shipments into the wheat pastures were larger than last year.

As more definite information becomes available on the movement of feeder cattle to feed lots in the 11 western states it appears that the reduction in feeding in these states will be less pronounced than was earlier expected. Indications early in December were that, compared with a year ago, the numbers fed in Montana, Arizona, Utah and Nevada would be larger, those in Colorado, Wyoming, Washington, Oregon and California smaller and in New Mexico, little changed.

Reports from Texas indicate a near record number of cattle on wheat pastures in the plains area, many of which may later be moved into feed lots or sorghum fields. The excellent wheat pastures and abundant feed supplies in Oklahoma are expected to increase cattle feeding in this state over last year.

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during October, 1944:

	Oct., 1944 Per- cent	Sept., 1944 Per- cent	Oct., 1943 Per- cent
Cattle—			
Steers	31.6	36.0	39.7
Heifers	12.0	11.6	10.4
Cows	51.2	46.9	45.6
Cows and heifers....	63.2	58.5	56.0
Bulls and stags....	5.2	5.5	4.3
Canner and cutter....	27.3	25.0	25.4
Hogs—			
Sows	12.2	22.1	23.7
Barrows and gilts....	87.1	77.3	75.6
Stags and boars....	.7	.6	.7
Sheep and lambs—			
Lambs and yrags....	75.3	83.4	69.1
Sheep	24.7	16.6	30.9



64 YEARS AT YARDS

The series of pictures of livestock buyers appearing in this section in recent months is not restricted to "old timers," but here is a veteran of the Chicago yards who literally saw the place grow out of short pants. He is Jack O'Brien, sheep and lamb buyer for Wilson & Co., who first came to the yards in 1882—64 years ago. In his early days Jack bought livestock, had them butchered and sold his own meats, before coming to Wilson as a lamb buyer many years ago. The picture doesn't show it, but his constant companion is a pipe, and there probably were 100 others, because Jack really burns them up. His age? Almost 83. But that's just between us!

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Indianapolis, Indiana

Central
LIVESTOCK ORDER BUYING CO.
South St. Paul, Minn.
West Fargo, N.D. Billings, Mont.

LAMB FEEDING SITUATION

Developments in the lamb feeding situation in November continued to indicate a rather sharp reduction in the number of lambs finished in feed lots, the Department of Agriculture said late this week. The number to be finished on wheat pastures will be larger than was indicated a month ago and the total number to be fed will be larger than seemed probable early in November. This total is expected to be somewhat smaller than that of a year ago and probably the smallest since 1937.

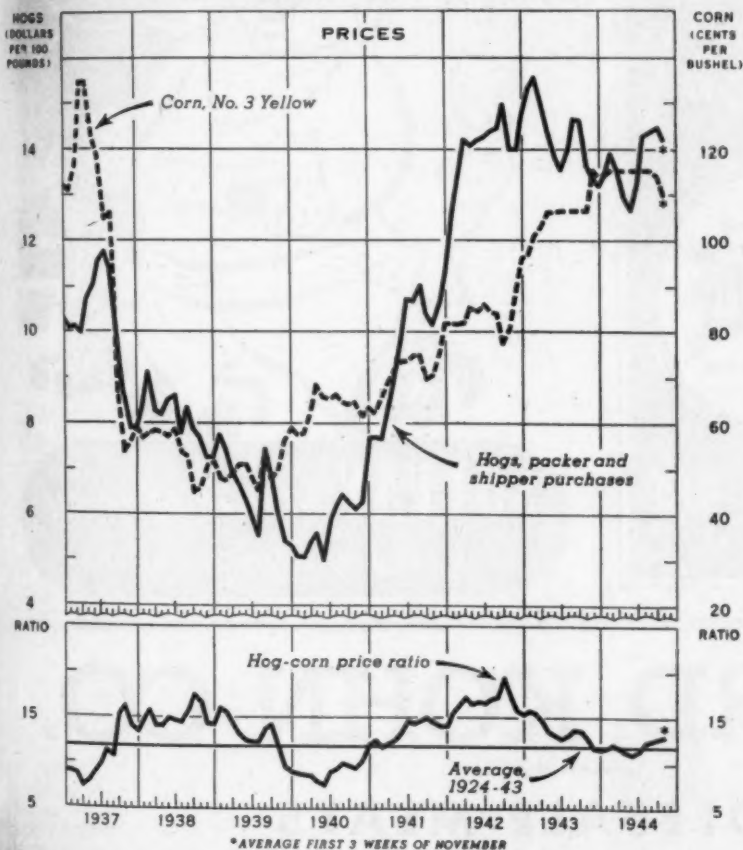
Shipments of feeder lambs into the Corn Belt states in November were relatively large, and although smaller than the record shipments for the month in 1943 and also below November, 1942, they were larger than in any other November in more than 20 years. The movement of feeder lambs into the Kansas wheat fields area continued relatively large in November and the total in-shipments this fall were much larger than a year ago but somewhat smaller

than in 1942. Reports from the 11 western states point to a considerable reduction from last year in the total number fed in this area.

SHOW CATTLE BRING \$217,000

The 768 head of cattle in the junior feeding contest at the Chicago Fat Stock show sold late last week for a total of \$217,422.21, an average of \$27.05 per cwt. Calves fed by the juniors were exempt from the set-aside and therefore sold at a wide premium over stock in the open show. Chicago packers did all of the buying, but the meat is earmarked for delivery to 17 states and will be served mainly at night clubs, hotels and special affairs. Of the total offered for sale Wilson & Co. took 203; Swift & Company, 86; Doud & Keefer, 85; Moog & Greenwald, 127; Siegel-Weller Packing Co., 2; Hygrade Food Products Corp., 107; Armour and Company, 119; Illinois Packing Co., 5, and Pfaelzer Brothers, 34.

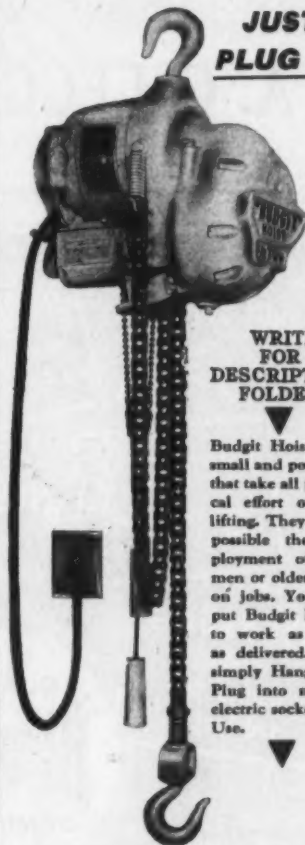
PRICES OF HOGS AND CORN AND HOG-CORN PRICE RATIO, CHICAGO, 1937-44



The hog-corn price ratio probably will be higher this winter and spring than a year earlier and is expected to be moderately higher than the long-time average of 11.7. Corn prices dropped from the ceilings at Chicago in late October, and are expected to continue at a lower level than a year earlier during most of 1945. Hog prices declined from the ceilings as marketings increased last October, but in mid-November hog prices were higher than a year earlier and are likely to continue at a higher level throughout the winter and spring.

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250 Lb.	34 F.P.M.	\$119.00
500 Lb.	17 F.P.M.	139.00
500 Lb.	34 F.P.M.	169.00
1000 Lb.	11 F.P.M.	169.00
1000 Lb.	17 F.P.M.	189.00
2000 Lb.	9 F.P.M.	189.00
2000 Lb.	17 F.P.M.	209.00

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220 or 440 Volts 3 Phase

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EDWARD KOHN CO.

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WHOLESALE MEATS

- Ample experience with the trade in this area
- Well qualified to represent beef, veal and pork packers
- Cooler Facilities for Assembling and Distributing All Products
- Mixed Car Lots

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WESTOCK PRICES AT LEADING MARKETS

Weststock prices at five western markets, Thursday, December 14, 1944, reported by Office of Distribution, War Food Administration:

(quotations based on hard hogs) Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARROWS AND GILTS:

Weight and Choice:	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
100-140 lbs.	\$12.00-13.00	\$11.75-12.75	\$13.00-13.50	\$13.25-13.50	\$13.00-13.10
140-180 lbs.	12.50-13.50	12.75-13.50	13.40-13.60	13.45-13.80	13.10-13.35
180-220 lbs.	13.35-13.75	13.50-14.05	13.40-13.60	13.75-13.85	13.35-13.50
220-260 lbs.	13.00-13.90	14.00-14.10	13.60-13.65	13.75-13.85	13.35-13.50
260-300 lbs.	13.90-14.00	14.00-14.10	13.50-13.70	13.75-13.85	13.50 only
300-340 lbs.	13.80-14.00	14.00-14.10	13.50-13.70	13.75-13.85	13.50 only
340-380 lbs.	13.80-14.00	14.00-14.10	13.50-13.70	13.75-13.85	13.50 only
380-420 lbs.	13.80-13.95	13.65-13.75	13.50-13.65	13.75 only	13.50 only
420-460 lbs.	13.80-13.90	13.65 only	13.40-13.65	13.65-13.75	13.50 only
460-500 lbs.	13.80-13.90	13.50-13.65	13.40-13.60	13.60-13.70	13.40-13.50

Medium:	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
100-120 lbs.	12.50-13.50	12.50-13.90	13.00-13.60	13.25-13.65	12.75-13.25

Good and Choice:	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
270-300 lbs.	13.75 only	13.40-13.50	13.35-13.40	13.35-13.40	13.25 only
300-330 lbs.	13.75 only	13.40-13.50	13.35-13.40	13.35-13.40	13.25 only
330-360 lbs.	13.75 only	13.40-13.50	13.35-13.40	13.35-13.40	13.25 only
360-400 lbs.	13.75 only	13.40-13.50	13.35-13.40	13.25-13.35	13.25 only

Good:	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
400-450 lbs.	13.65-13.75	13.40-13.50	13.35-13.40	13.25-13.35	13.25 only
450-500 lbs.	13.65-13.75	13.40-13.50	13.35-13.40	13.25-13.35	13.25 only

Medium:	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
500-550 lbs.	12.50-13.25	12.75-13.40	13.00-13.35	13.15-13.35	12.90-13.10

SLAUGHTER CATTLE, VEALERS AND CALVES:

WEERS, Choice:	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
700-900 lbs.	16.50-17.50	15.25-16.50	15.00-16.50	14.75-16.50	15.75-16.75
900-1100 lbs.	16.75-18.00	15.50-16.50	15.25-17.00	15.00-16.75	15.75-17.00
1100-1300 lbs.	16.75-18.00	15.75-16.75	15.25-17.00	15.25-16.75	15.75-17.00
1300-1500 lbs.	10.75-17.75	15.75-16.75	15.25-17.00	15.25-16.75	15.75-17.00

WEERS, Good:	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
700-900 lbs.	14.50-16.50	13.25-15.25	13.00-15.25	13.00-15.00	14.00-15.75
900-1100 lbs.	14.50-16.75	13.50-15.50	13.25-15.25	13.25-15.00	14.00-15.75
1100-1300 lbs.	14.50-16.75	14.00-15.75	13.25-15.25	13.50-15.25	14.00-15.75
1300-1500 lbs.	14.50-16.75	14.00-15.75	13.25-15.25	13.50-15.25	14.00-15.75

WEERS, Medium:	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
700-1100 lbs.	11.50-14.50	11.00-13.50	10.25-13.25	10.50-13.25	11.00-14.00
1100-1300 lbs.	11.50-14.50	11.25-14.00	11.00-13.25	10.75-13.50	11.00-14.00

WEERS, Common:	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
700-1100 lbs.	9.50-11.50	9.25-11.25	9.00-10.50	8.75-10.75	7.75-11.00

WEIFERS, Choice:	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
600-800 lbs.	15.00-16.00	14.75-15.75	14.50-15.75	14.00-15.75	15.00-16.50
800-1000 lbs.	15.00-16.00	15.00-16.00	14.50-15.75	14.00-16.00	15.00-16.50

WEIFERS, Good:	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
600-800 lbs.	14.00-15.00	12.75-15.00	12.50-14.50	12.00-14.00	13.25-15.00
800-1000 lbs.	14.00-15.00	13.00-15.00	12.50-14.50	12.25-14.00	13.25-15.00

WEIFERS, Medium:	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
500-800 lbs.	10.00-14.00	10.00-13.00	9.50-12.50	9.50-12.25	10.25-13.25

WEIFERS, Common:	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
500-900 lbs.	8.00-10.00	8.00-10.00	7.50-9.50	8.00-9.50	7.00-10.25

COWS, All Weights:

.....	13.50-14.75	11.50-13.00	11.25-12.75	11.00-12.75	10.25-12.50
Medium	11.00-13.50	9.50-11.50	9.00-11.25	9.25-11.00	8.75-10.25
Cutter & com.,	8.50-11.00	8.50-9.50	5.75-9.00	8.25-9.25	6.00-8.75
Canner	5.75-6.75	5.00-6.50	5.00-5.75	4.75-6.25	5.00-6.00

HILLS (Ylgs. Excl.), All Weights:

Beef, good	12.25-13.50	11.25-14.00	11.00-12.25	11.00-12.00	11.00-12.50
Sausage, good	11.50-12.00	10.00-11.00	10.25-11.25	10.00-11.00	9.75-11.25
Sausage, med.	10.25-11.50	9.00-10.00	9.00-10.25	9.00-10.00	8.75-9.75
Sausage, cut. & com.	8.25-10.25	7.00-9.00	7.25-9.00	7.25-9.00	6.25-8.75

VEALERS:

Good & choice	14.50-15.50	13.25-14.50	12.00-14.50	12.50-14.00	12.00-14.00
Common & med.	8.50-14.50	10.75-13.25	8.00-12.00	8.50-12.50	7.50-12.00
Cull	6.50-8.50	6.00-10.75	6.50-8.50	6.00-8.50	5.00-7.50

CALVES:

Good & choice	11.50-13.00	11.50-13.00	10.50-13.50	11.50-13.50	10.50-12.50
Common & med.	8.00-11.50	8.00-11.50	7.50-10.50	8.50-11.50	7.00-10.50
Cull	7.00-8.00	6.00-8.00	6.00-7.50	6.00-8.50	6.00-7.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
Good & choice	14.50-14.85	14.25-15.00	14.00-14.50	13.75-14.65	13.75-14.25
Medium & good	12.75-14.25	12.50-14.00	12.50-13.75	12.50-13.50	11.00-13.50
Common	10.50-12.00	9.00-12.00	10.00-12.00	10.50-12.25	9.50-10.75

WLG. WETHERS:

Good & choice	12.75-13.25	12.25-13.00	12.00-12.85	11.75-12.65	12.00-12.50
Medium & good	11.00-12.25	10.50-12.00	10.50-11.75	10.25-11.50	10.00-11.75

EWES:

Good & choice	6.25-6.60	5.25-6.00	5.75-6.40	6.00-6.65	6.00-6.50
Common & med.	5.00-6.00	3.75-5.25	4.50-5.75	4.50-5.75	4.50-5.75

Quotations on woolled stock based on animals of current seasonal market weights and wool growth.

Quotations on slaughter lambs and yearlings of Good and Choice, and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, present lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended Dec. 9, 1944.

	Week ended Dec. 9	Prev. week	Cor. week, 1943
CATTLE			
Chicago ¹	23,253	26,943	25,302
Kansas City	25,301	25,612	16,897
Omaha ²	26,673	21,134	18,514
East St. Louis	15,696	14,961	12,132
St. Joseph	10,704	12,907	6,682
Sioux City	9,856	10,035	6,225
Wichita ³	3,411	4,202	4,984
Philadelphia	2,534	2,679	2,323
Indianapolis	2,234	1,963	2,531
New York & Jersey City	11,625	12,020	9,467
Oklahoma City ⁴	10,604	10,507	7,259
Cincinnati	6,072	6,205	3,855
Denver	10,330	10,129	4,794
St. Paul	16,613	15,085	11,959
Milwaukee	4,684	5,877	3,432
Total	179,579	193,771	130,856

¹Cattle and calves.

	Week ended Dec. 9	Prev. week	Cor. week, 1943
HOGS			
Chicago	152,819	145,811	177,080
Kansas City	67,617	69,377	80,495
Omaha	70,701	55,413	85,854
East St. Louis ¹	97,428	89,707	113,296
St. Joseph	31,610	38,479	42,135
Sioux City	46,074	46,827	60,742
Wichita	3,253	4,877	10,803
Philadelphia	14,084	15,013	16,903
Indianapolis	28,025	28,438	37,397
New York & Jersey City	65,370	60,624	61,592
Oklahoma City	14,055	15,364	20,049
Cincinnati	17,310	17,767	17,282
Denver	19,497	17,933	19,493
St. Paul	52,045	52,314	58,875
Milwaukee	11,088	17,510	18,106
Total	693,876	678,444	819,191

¹Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

	Week ended Dec. 9	Prev. week	Cor. week, 1943
SHEEP			
Chicago ¹	16,269	21,962	34,227
Kansas City	40,571	38,884	32,483
Omaha	35,875	29,880	37,467
East St. Louis	10,232	12,262	20,985
St. Joseph	18,203	22,942	21,764
Sioux City	21,524	20,097	25,577
Wichita	1,010	2,880	1,924
Philadelphia	3,808	3,676	2,541
Indianapolis	4,471	3,904	5,868
New York & Jersey City	62,501	61,832	64,123
Oklahoma City	2,167	7,403	4,163
Cincinnati	434	510	1,581
Denver	13,144	16,963	11,644
St. Paul	23,426	18,826	36,325
Milwaukee	1,428	1,958	2,771
Total	255,063	262,939	303,543

¹Not including directs.

NEW YORK LIVESTOCK

Livestock prices-at Jersey City, Dec. 11, 1944:

	Week ended Dec. 9	Prev. week	Cor. week, 1943
CATTLE:			
Steers, med. & gd.	\$15.50@16.00		
Cows, com. & med.	8.25@12.00		
Cows, cut. & com.	8.00@10.00		
Cows, can. & cut.	6.00@ 8.00		
Bulls, com. & med.	9.00@11.00		
CALVES:			
Vealers, gd. & ch.	\$19.00@20.00		
Vealers, com. & med.	12.00@17.00		
Calves, med. & gd.	11.50@13.50		
Calves, com. & med.	7.50@11.00		
HOGS:			
Gd. & ch., 160-240 lb.	\$14.05@14.45		
LAMBS:			
Lambs, gd. & ch.	\$15.00@15.50		
Lambs, com.	10.25@10.50		

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Dec. 9, 1944:

	Week ended Dec. 9	Prev. week	Cor. week, 1943
Cattle Calves Hogs* Sheep			
Salable	1,963	1,204	668
Directs incl.	7,957	11,881	25,667
Previous week:			
Salable	1,989	1,478	1,053
Directs			2,537
Incl.	7,064	11,960	23,720

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Distribution War Food Administration.)

Des Moines, Ia., December 14.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were mostly steady.

	Week ended Dec. 9	Prev. week	Cor. week, 1943
Hogs, good to choice:			
160-180 lb.	\$11.50@12.12		
180-240 lb.	12.50@12.12		
240-330 lb.	12.90@12.12		
330-360 lb.	12.90@12.12		
Notes:			
270-360 lb.	\$12.90@13.12		
400-550 lb.	12.50@13.12		

Receipts of hogs at Corn Belt markets for the week ended December 14:

	Week ended Dec. 9	Prev. week	Cor. week, 1943
Dec. 8	46,000		
Dec. 9	33,000		
Dec. 11	40,500		
Dec. 12	59,200		
Dec. 13	74,700		
Dec. 14	47,700		

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended December 9, were reported to be as follows:

	Week ended Dec. 9	Prev. week	Cor. week, 1943
AT 20 MARKETS, WEEK ENDED:			
Dec. 9	304,000	608,000	310,000
Dec. 2	334,000	681,000	412,000
Year ago	313,000	765,000	415,000
1942	249,000	710,000	394,000
1941	241,000	513,000	283,000
AT 11 MARKETS, WEEK ENDED:			
December 9	530,000		
December 2	567,000		
Year ago	629,000		
1942	580,000		
1941	440,000		
AT 7 MARKETS, WEEK ENDED:			
Dec. 9	222,000	476,000	238,000
Dec. 2	231,000	509,000	318,000
Year ago	178,000	556,000	316,000
1942	173,000	520,000	292,000
1941	173,000	385,000	161,000

STEER BRINGS \$4.25 PER LB.

Polly Jock, 1,000-lb. grand champion steer at the 19th annual Great Western Livestock Show at Los Angeles, Calif., sold for \$4.25 per lb. on December 8, closing day of the show, establishing a new western record for stock show champion.

The steer was sold by William Manxmillier of Santa Barbara, Calif., to Paul Meyer of Los Angeles cattle buyers, and is soon to be featured on the menus of a Hollywood cafe at something like \$10 a cut.

The winning steer was Shorthorn.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Distribution, War Food Administration.)

WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending December 9, 1944	2,622	1,307	412
	Week previous	4,170	2,450	383
	Same week year ago	4,525	1,142	658
COWS, carcass	Week ending December 9, 1944	2,708	2,253	1,637
	Week previous	2,592	838	1,222
	Same week year ago	2,486	1,800	1,625
BULLS, carcass	Week ending December 9, 1944	314	81	295
	Week previous	477	71	188
	Same week year ago	324	9	28
VEAL, carcass	Week ending December 9, 1944	12,836	2,857	1,121
	Week previous	13,464	1,776	892
	Same week year ago	11,648	967	1,440
LAMB, carcass	Week ending December 9, 1944	19,575	8,673	18,263
	Week previous	20,575	7,155	9,776
	Same week year ago	40,097	7,994	18,379
MUTTON, carcass	Week ending December 9, 1944	3,956	1,822	4,281
	Week previous	5,098	1,156	3,908
	Same week year ago	4,433	174	535
PORK CUTS, lbs.	Week ending December 9, 1944	1,082,650	500,561	132,924
	Week previous	1,180,986	477,116	95,126
	Same week year ago	1,829,424	310,890	476,988
BEEF CUTS, lbs.	Week ending December 9, 1944	176,522
	Week previous	213,018
	Same week year ago	286,282

LOCAL SLAUGHTERS

CATTLE, head	Week ending December 9, 1944	11,653	2,584	...
	Week previous	12,062	2,479	...
	Same week year ago	10,086	2,308	...
CALVES, head	Week ending December 9, 1944	11,795	1,203	...
	Week previous	12,759	2,209	...
	Same week year ago	10,766	1,579	...
HOGS, head	Week ending December 9, 1944	61,661	14,084	...
	Week previous	59,572	15,013	...
	Same week year ago	66,088	17,754	...
SHEEP, head	Week ending December 9, 1944	65,529	3,808	...
	Week previous	61,971	3,676	...
	Same week year ago	66,916	3,305	...

Country dressed product at New York totaled 6,965 veal, 152 hogs and 513 lambs. Previous week 4,369 veal, 21 hogs and 419 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Inspected slaughter at 32 centers for the week ended December 9 showed increases for all classes compared with week earlier, with the exception of calves. Hog and lamb slaughter was still under a year ago, but cattle and calf continues to be far heavier than for last year. Processing of calves, however, is not as heavy as earlier in the fall.

	Cattle	Calves	Hogs	Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	11,625	11,706	61,379	62,100
Baltimore, Philadelphia	8,646	1,060	26,346	1,000
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	12,759	3,608	96,286	10,000
Chicago, Elburn	36,523	12,104	152,819	61,400
St. Paul-Wisconsin Group	28,738	34,908	153,058	10,000
St. Louis Area	18,549	14,547	97,428	10,000
Sioux City	9,856	2,324	46,074	21,000
Omaha	22,580	4,068	73,701	30,000
Kansas City	25,501	7,715	67,617	40,000
Iowa & So. Minn.	18,295	13,045	227,089	10,000
SOUTHEAST				
	7,690	5,559	30,068	...
SOUTH CENTRAL WEST				
	30,541	21,919	74,954	64,000
ROCKY MOUNTAIN				
	6,983	2,548	21,460	11,000
PACIFIC				
	19,573	3,618	24,617	30,000
Total	252,650	138,967	1,126,854	627,100
Total prev. week	248,892	155,700	1,054,142	494,200
Total last year	222,966	90,313	1,405,900	490,200

¹Includes St. Paul, S. St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis Ntl. Stock Yards, E. St. Louis, Ill., St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla. ⁵Includes Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes S. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Tex. ⁷Includes Denver, Colo., Ogden and Salt Lake, Utah. ⁸Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.

	Cattle	Calves	Hogs
Week ended December 9	3,801	1,851	24,300
Last week	3,907	1,935	23,700
Last year	3,367	1,301	23,300

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man with broad executive background of over 25 years in live stock and meat industry? Qualifications, references and other details will be furnished on request. Eligible for executive or administrative position in upper salary bracket. W-984, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

WANTED: Killing floor butchers for northern California modern plant. 40 hour week with lots of overtime, highest wages. W-908, THE NATIONAL PROVISIONER, 627 Mills Building, Lucas A. Scott & Co., San Francisco 4, Calif.

Wanted: Killers and beef boners wanted. Modern plant, excellent working conditions. Permanent. Write B. C. Malo, Del Monte Meat Co., 303 S.E. Oak St., Portland, Oregon.

WANTED: Superintendent to take charge of beef and hog kill floor and cutting and rendering operations in small plant. Give full particulars as age and past experience. Home Packing Co., 27 E. Summit St., Ann Arbor, Michigan.

INDEPENDENT sausage manufacturer in Michigan wants a man to take charge of sausage production. Give details of past experience, age and salary expected. W-918, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Time study and cost clerk. Good salary and opportunity for advancement. W-920, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Superintendent, 12 years' experience or more. Must have complete knowledge and directing of beef kill, hog kill, cut, processing, making and the directing of sausage manufacturing. Must be able to get along with and do the directing of people. Permanent post war position, good future. Good living conditions. Fine schools. Salary and bonus matched. Good education required. Clean habits. Reply held in strict confidence. Must furnish non-friend and relative references. W-914, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Superintendent by company operating medium sized packing house and ice plant. Must be thoroughly experienced in all packing house operations, including slaughtering, processing, sausage manufacturing and rendering. Must have the mechanical knowledge to supervise refrigeration, mechanical and maintenance work. W-926, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Thoroughly trained killing and cutting foreman. Must be familiar with operations under supervision and have real ability to handle men. Splendid opportunity for right man with aggressive eastern packer. Replies treated strictly confidential. E. G. James Company, 316 S. LaSalle St., Chicago 4, Ill.

Help Wanted

Kosher Calf Casing Man

Who understands thoroughly cleaning and processing. Jewish preferred. Good paying job. W-928, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Killing and cutting foreman who is thoroughly experienced on both cattle and hogs. Medium sized plant in central east. State age, experience and full particulars. W-927, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Sausage maker. 15 years' experience or more. Must be able to get along with and do the directing of people. Good education. Good habits. Must furnish non-relative or friend references. WE HAVE FOR YOU: Good working conditions. Good living conditions. Fine schools. Salary and bonus matched. Permanent post war position. Good future. Reply held in strict confidence. W-915, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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W-931

THE NATIONAL PROVISIONER

407 S. Dearborn St., Chicago 5, Ill.

WANTED: Sausage maker, good experience and references. Full charge of kitchen in Northwestern Ohio plant. Good living conditions. Matched salary and bonus. Permanent postwar job with very good future. W-932, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment for Sale

MEAT PACKERS—ATTENTION!

FOR SALE: 1—Vertical cooker or dryer, 10' dia. x 4'10" high; 3—4x8 and 4x9 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers. 2—241 Meat grinders; 1—227 Buffalo Silent Cutter; 1—Cresay #152-Y Ice Breaker. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 1, N. Y.

KNITTING MACHINES: Complete for stockinette and meat bag business. Mostly Stafford and Holt machines. 3 1/2" to 21" inclusive. Good assortment, extra cylinders. Good running order. Price reasonable. W-922, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

1 Boss mixer—400 lb. capacity with gear drive and bottom unloader, without motor, in running order @ \$75.00. 1 Boss silent cutter—250 lb. capacity, bell unloader, gear drive, without motor, in running order @ \$250.00. 1 Starveant forced draft fan with coupling for direct connection, without 30 H.P. motor. In running order @ \$200.00. Above prices all f.o.b. Cleveland, Ohio. W-935, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: 200-lb. Oppenheimer sausage stuffer complete with stuffing tubes and valves in very good condition. \$150.00. The Thies Packing Company, Great Bend, Kansas.

FOR SALE: 1 Connors skinning machine. Good as new. W-934, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Plant for Sale and Wanted

WANTED: Canning plant, government inspected, Chicago or vicinity, railroad siding. Give details as to equipment and size. Will lease or purchase. W-923, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACKING HOUSE, meat market and retail grocery, 80 miles from Denver, Colorado. On two acres, has two houses, 215 cold storage boxes, netting over \$500.00 per month. Price \$15,000.00 with \$5,000.00 down, balance like rent. E. H. Lehman, 1215 Clarkson St., Denver 3, Colorado.

Have party interested in buying rendering plant west of Kansas City, Missouri. Kindly state full details regarding size of plant, volume handled and past earning records. Might consider California plant. W-933, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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BUZZ-BOMB EMERGENCY: *The Meat Trades Journal* (British) reports that during the recent heavy attacks on London, water being poured on a burning Thames-side grain elevator began to flood the engine room of a cold storage warehouse containing 1,500,000 lbs. of meat. As a stoppage would have meant spoiling the meat, pumps were used to remove the water, but some froze under the floor of the engine room and forced it up. Since there was danger that the ammonia pipes would be broken, the plant was jacked up from the floor to maintain a uniform level.

★ ★ ★

Some of the packinghouse boys are evidently on the job with the Army in France. The QMC reports that Americans, dissatisfied with the slow, cumbersome rope elevators used by the Germans in cold storage warehouses in France, have installed chutes for conveying meats from storage rooms to a lower floor or into waiting refrigerated trailers in which they travel to the front.

★ ★ ★

The meat situation appears to be anything but good in Brussels, Belgium, according to a recent report which states that "nothing on earth could be barer than a butcher's shop." Fresh eggs are said to be obtainable only on the black market—and then at a cost of 28c apiece. Most of the restaurants are still closed.

★ ★ ★

You have the word of Fred Hansen, 71-year-old Tacoma, Wash., man that the rabbits out West pack a punch. Recently while preparing to kill a rabbit for dinner, the animal kicked and struck an open clasp knife in Hansen's hand. The force of the blow was so strong it drove the blade into Hansen's abdomen, sending him to the hospital for treatment.

★ ★ ★

Out of the Past . . .

(Based on information from the files of THE NATIONAL PROVISIONER)

Throughout the latter part of 1903, attention was focused on the growing friction between Russia and Japan. Predictions that two nations were headed toward war were fulfilled early in 1904 when Japan struck suddenly. The probable effect of this conflict upon the American meat industry was reviewed by THE NATIONAL PROVISIONER on February 20, 1904, under the heading: "Is Russia a Rival to Fear?" The article asserted: "The war between Japan and Russia has been hailed in some quarters as a stimulant to American export trade, especially in meats and provisions, because of the great quantities of these latter products needed to feed armies and camp followers in war-times. Russia, in particular, has placed orders in this country for several million pounds of meats and meat products, and has in the past been a heavy buyer for her armies of soldiers and her armies of workmen in the Orient as well. It is evident, however, that these purchases are intended to continue only until such a time as Russia can carry her development of Manchuria to a point where her own industrial and agricultural forces will be able to supply not only her own needs but also those of the rest of the eastern world. In this lies the menace to American trade in the Far East—not only in Manchuria and China but throughout the whole of the Orient."

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